

The  
**ENTERPRISE**  
MANUFACTURING  
**COMPANY**  
of PA.

1904

Patented  
Hardware Specialties

PHILADELPHIA  
U.S.A.

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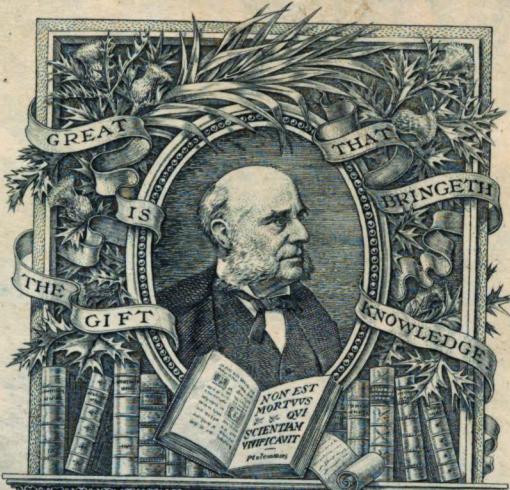
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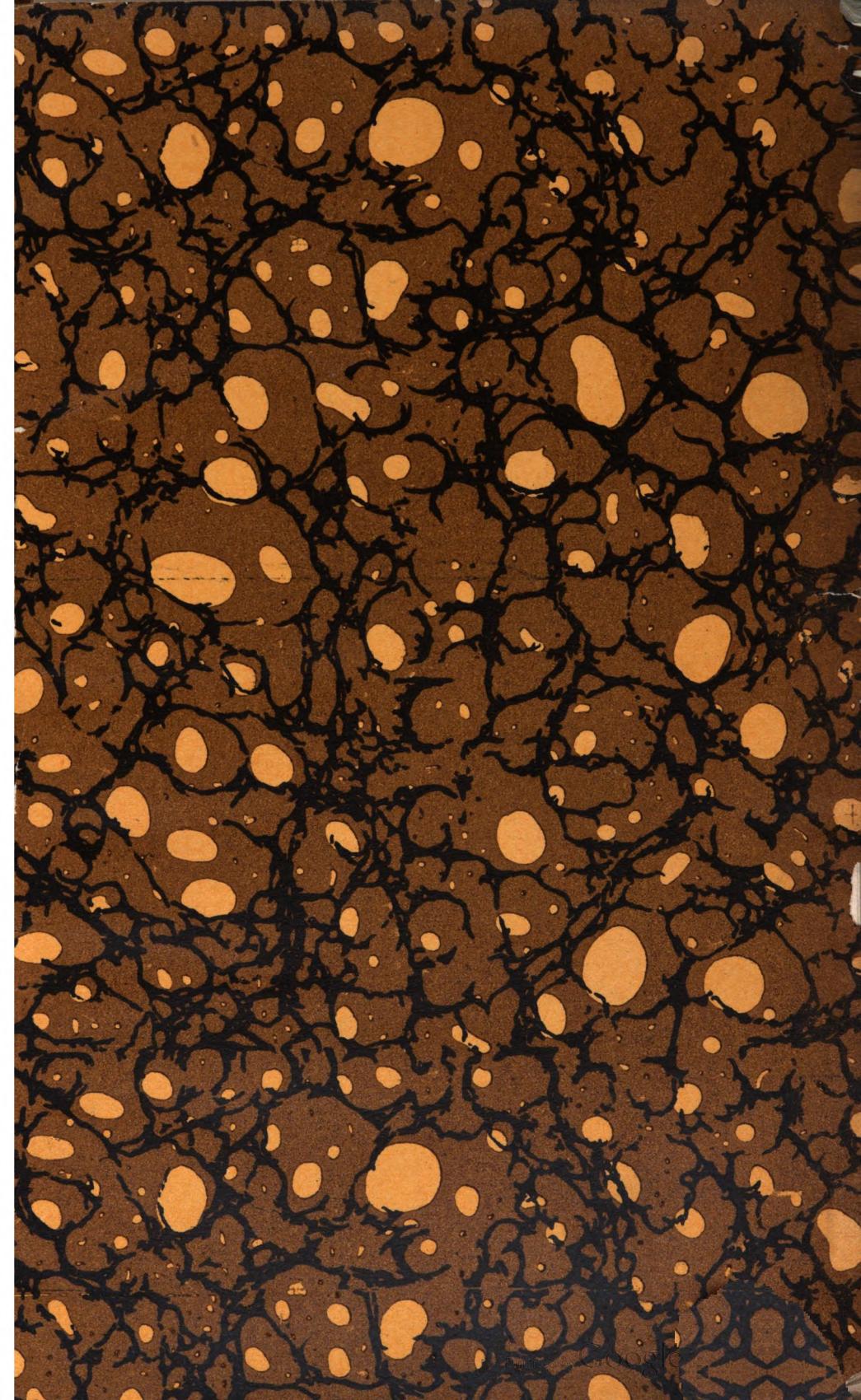


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SPECIALTIES

MANUFACTURED BY

THE ENTERPRISE  
MANUFACTURING  
COMPANY OF PA.

Third and Dauphin Streets, Philadelphia, U. S. A.

• • •

BRANCH OFFICES

No. 10 Warren Street, New York, U. S. A.

No. 105 Front Street, San Francisco, Cal., U. S. A.

No. 1617 Lawrence Street, Denver, Colo., U. S. A.

• • •

TRADE-MARKS

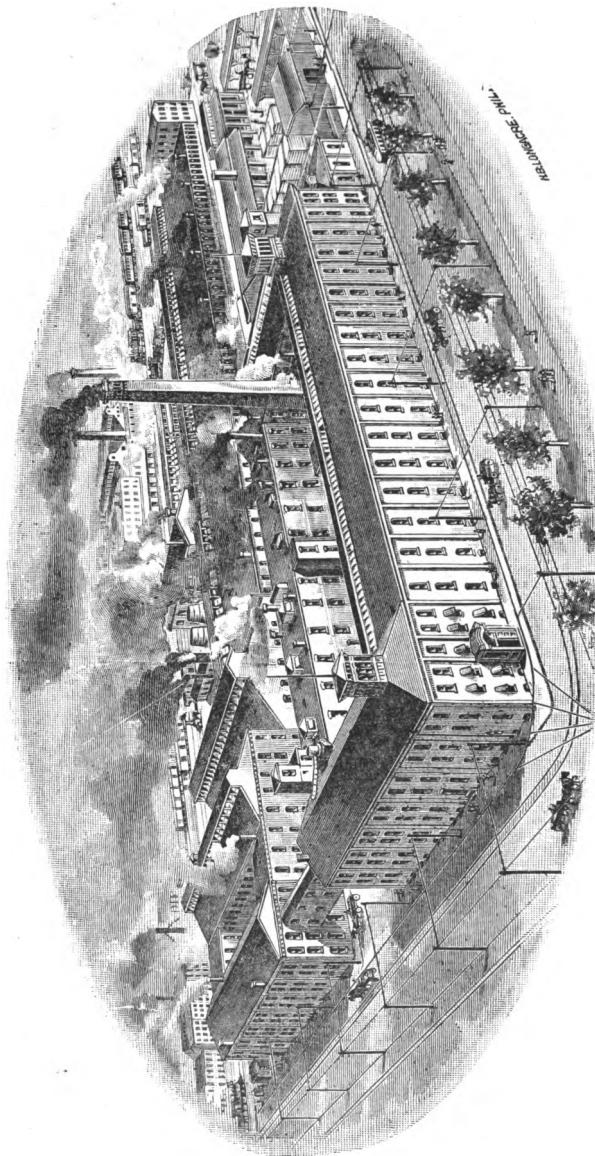
“ENTERPRISE” AND  TINNED

Cable Address, “ENTERPRISE,” Philadelphia

• • •

1904  
TWO

ENT  
NARROW WHOL  
YANGU



Plant of the Enterprise Manufacturing Company of Pa.  
Philadelphia, U. S. A.

# Special Attention

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**T**HIS Catalogue supersedes all previous issues. In order to avoid errors, please destroy all other catalogues of ours which you may have in your possession, and oblige,

*Yours truly,*

**THE ENTERPRISE MFG. CO. OF PA.**

*April, 1904.*

\*\*\*

*Our name and trade-mark is etched  
on all “ENTERPRISE” Knives and  
Plates for Meat and Food Choppers.*

*Goods not ordered in original cases subject  
to charge for packing. 176803*

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**PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

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**PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

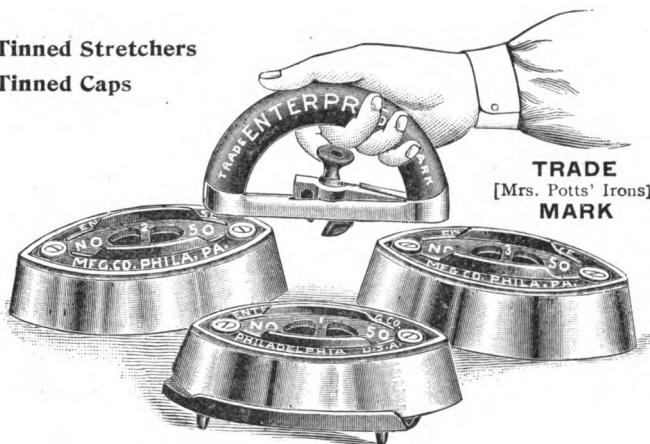
# Enterprise Sad Irons

Cold Handle

Double Pointed

Tinned Stretchers

Tinned Caps



THESE Irons, of which we are the original manufacturers, are so well and favorably known that we will refer but briefly to a few main points of superiority. They are ground by patented machinery which makes every Iron true and the face of it slightly convex, thus making ironing easier than with the old style flatirons. The detachable Handles are wood, excepting the lower part, which is iron called a Stretcher; they do not become hot, need no holder or cloth, and fit naturally to the hand, without straining the arm or wrist. Three Irons, one Handle and Stand constitute a set. No. 1 with one end rounded for polishing, weighs 4 lbs.; No. 2 for general use, weighs 5½ lbs.; No. 3 for heavy work, weighs 5¾ lbs.

After twenty years it has been demonstrated that the life of a Set of Irons is in the Handle or Stretcher or iron part of which has heretofore been made of cast iron, and if dropped accidentally or otherwise, would almost invariably break.

To remedy this we now equip our Sets of "Mrs. Potts'" Irons with our "Best" Handles which have **Forged Iron Stretchers and will not break. Japanned Stretchers and Caps will be furnished when desired.**

No.	PRICES	Per Set
E 50, Nickel Plated, with "The Best" Handles	.....	\$1.20
E 55, Plain Polished, with "The Best" Handles	.....	1.12
Packed 6 sets in a case		
Per dozen Irons		
E 50, Nickel Plated, Nos. 1, 2 or 3, with "The Best" Handles	.....	\$6.50
E 50, Nickel Plated, Nos. 1, 2 or 3, without Handles	.....	4.00
E 55, Plain Polished, Nos. 1, 2 or 3, with "The Best" Handles	.....	6.20
E 55, Plain Polished, Nos. 1, 2 or 3, without Handles	.....	3.70
Packed one dozen in case, with Handles; two dozen without Handles		
Per dozen		
Improved Sad Iron Stands	.....	\$0.75

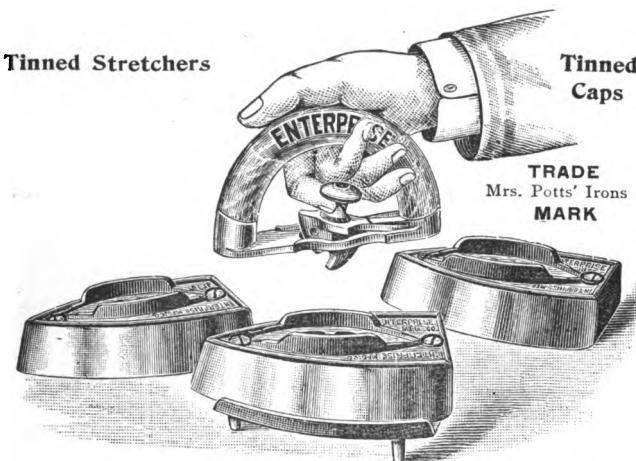
Packed ten dozen in a case

All above Irons can be furnished with No. 200 Combination Handles at additional cost  
For description and prices of extra Handles, see page 14

# Enterprise Sad Irons

## Cold Handle

## Square Back



THESE Irons are similar to the Double Pointed, the only difference being that the backs are square with edges rounded for polishing. Three Irons, one Handle and one Stand constitute a Set. No. 1 for polishing, weighs  $4\frac{1}{4}$  lbs.; No. 2 for general use, weighs  $4\frac{3}{8}$  lbs.; No. 3 for heavy work, weighs  $5\frac{1}{4}$  lbs. In this style Iron we make also No. 4, which weighs about 7 lbs. **It is sold separately from Sets at prices given below.**

**Japanned Stretchers and Caps will be furnished when desired.**

### PRICES

No.	Per Set
E 60, Nickel Plated, with "The Best" Handles . . . . .	\$1.40
E 65, Plain Polished, with "The Best" Handles . . . . .	\$1.25

Packed six sets in a case

	Per dozen Irons
E 60, Nickel Plated, Nos. 1, 2 or 3, with "The Best" Handles . . . . .	\$7.25
E 60, Nickel Plated, Nos. 1, 2 or 3, without Handles . . . . .	4.75
E 60, Nickel Plated, No. 4, with "The Best Handles" . . . . .	9.30
E 60, Nickel Plated, No. 4, without Handles . . . . .	6.80
E 65, Plain Polished, Nos. 1, 2, or 3, with "The Best" Handles . . . . .	6.95
E 65, Plain Polished, Nos. 1, 2 or 3, without Handles . . . . .	4.45
E 65, Plain Polished, No. 4, with "The Best" Handles . . . . .	8.75
E 65, Plain Polished, No. 4, without Handles . . . . .	6.25

Packed one dozen in case, with Handles; two dozen without Handles

	Per dozen
Improved Sad Iron Stands . . . . .	\$0.75

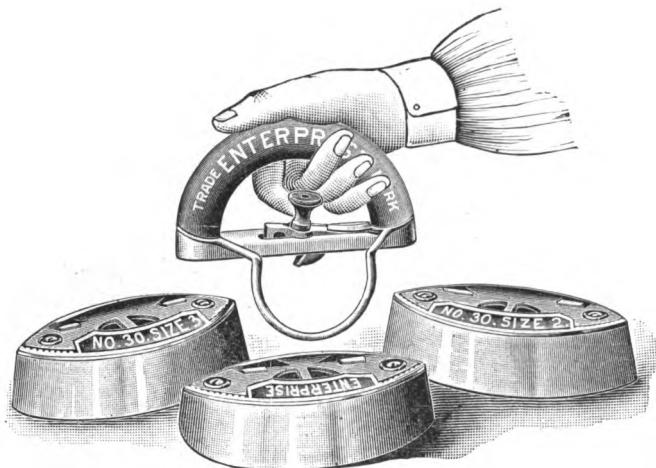
Packed ten dozen in a case

All above Irons can be furnished with No. 200 Combination Handles at additional cost

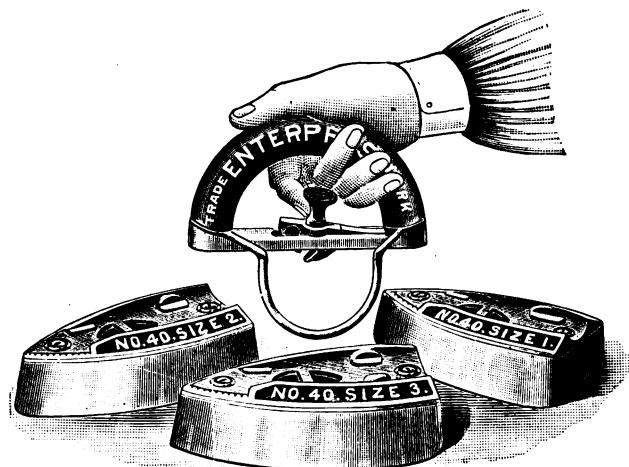
For description and prices of extra Handles, see page 14

# ENTERPRISE

## New Cold Handle Irons



These new Irons are highly polished and nickel-plated, including handsomely ornamented Caps or Top Plates, and have the special feature that each set is equipped with the No. 200 Combination Handle described on page 15, thus dispensing with a stand.



	Per Set
<b>No. E 30—With No. 200 Combination Handles . . . . .</b>	<b>\$1.50</b>
<b>No. E 40— " " " " " . . . . .</b>	<b>1.75</b>
Per Dozen Irons	
<b>No. E 30—Nos. 1, 2 or 3 with Handles (No. 200) . . . . .</b>	<b>\$8.00</b>
<b>No. E 30—Nos. 1, 2 or 3 without Handles . . . . .</b>	<b>5 00</b>
<b>No. E 40—Nos. 1, 2 or 3 with Handles (No. 200) . . . . .</b>	<b>9.00</b>
<b>No. E 40—Nos. 1, 2 or 3 without Handles . . . . .</b>	<b>6.00</b>

# ENTERPRISE

## Double Pointed Star Irons



### Tinned Handles

### Tinned Caps

**I**N points of excellent finish and general superiority, these Irons are the same as our Nos. 50 and 55, only the detachable walnut Handle is not used, but a stationary iron one instead, which being hollow and perforated, is much cooler than the handle of the old style flatiron. The handle being circular, fits naturally to the hand, and does not strain the arm or wrist.

#### **Japanned Handles and Caps will be furnished when desired**

We make three sizes—No. 1 with one end rounded for polishing, weighs 5 lbs.; No. 2 for general use, weighs 5¾ lbs.; No. 3 for heavy work, weighs 6½ lbs.

#### **PRICES**

#### **Per Dozen Irons**

<b>No. 70, Nickel Plated, either Nos. 1, 2 or 3</b>	<b>\$5.25</b>
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<b>No. 75, Plain Polished, either Nos. 1, 2 or 3</b>	<b>4.75</b>
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**Packed one or two dozen in a case**

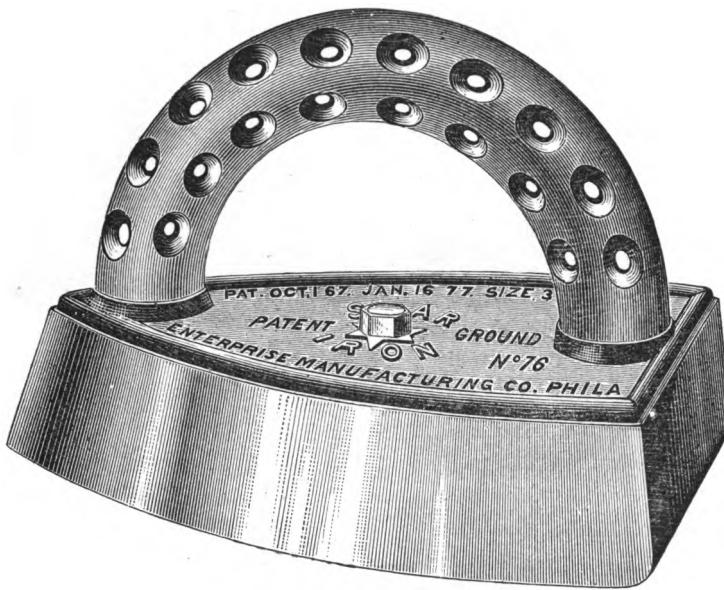
#### **Per Dozen**

<b>Improved Sad Iron Stands</b>	<b>\$ .75</b>
---------------------------------	---------------

**Packed ten dozen in a case**

# ENTERPRISE

## Square Back Star Irons



### Tinned Handles

### Tinned Caps

THESE Irons are similar to the Nos. 70 and 75, the only difference being that the backs are square, with the edges rounded for polishing.

We make three sizes—No. 1 for polishing, weight  $4\frac{3}{4}$  lbs.; No. 2 for general use, weighs  $5\frac{3}{4}$  lbs., No. 3 for heavy work, weighs  $6\frac{1}{2}$  lbs.

Japanned Handles and Caps will be furnished when desired.

### PRICES

Per dozen Irons

No. 71, Nickel Plated, either Nos. 1, 2 or 3 \$5.75

No. 76, Plain Polished, either Nos. 1, 2 or 3 5.25

Packed one or two dozen in a case

Per Dozen

Improved Sad Iron Stands \$ .75

Packed ten dozen in a case

# Enterprise Polishing Irons

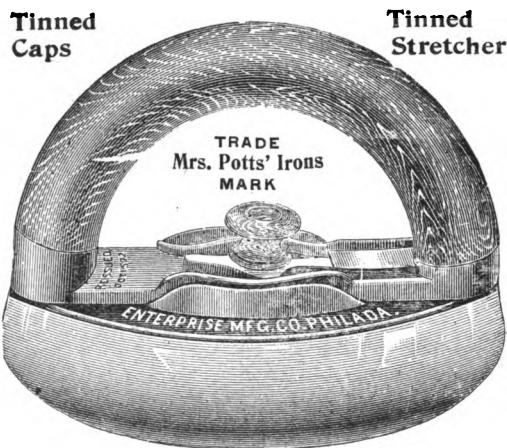
## Cold Handle

## Double Pointed

### Chinese Polisher

THIS Iron has all round edges and is adapted to laundry and general polishing purposes. It is made in two sizes and is the handsomest and best polishing iron ever offered for sale. It has the detachable Handle which never becomes hot and possesses all the advantages of the Mrs. Potts' Irons.

Japanned Stretchers and Caps will be furnished when desired.

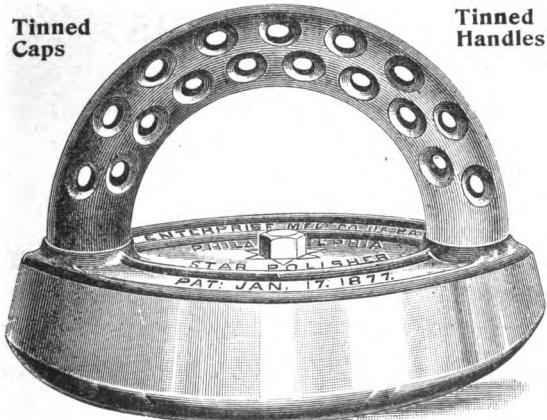


### PRICES

#### Per Dozen Irons with Handles

No. 80, Nickel Plated, weighs 4 1/2 lbs	.....	.....	\$9.25
No. 85, Plain Polished, weighs 4 1/2 lbs	.....	.....	8.25
No. 82, Nickel Plated, weighs 3 lbs	.....	.....	7.50
No. 87, Plain Polished, weighs 3 lbs	.....	.....	6.75

Packed one, two or three dozen in a case.



### “Star” Polisher

THIS Iron has all round edges like the Chinese Polisher, but has the stationary perforated Iron Handle.

Japanned Handles and Caps will be furnished when desired.

### PRICES

#### Per Dozen Irons

No. 72, Nickel Plated, weighs 3 lbs	.....	.....	\$5.50
No. 77, Plain Polished, weighs 3 lbs	.....	.....	\$5.00

Packed one, two or three dozen in a case.

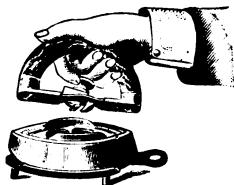
# Enterprise Girls' Irons

## Cold Handle

## Double Pointed

TRADE  
Mrs. Potts' Irons  
MARK

Tinned Caps



Tinned Stretcher

**T**HESE Irons have one end rounded for polishing. They have the detachable Handle which never becomes hot, are intended for ironing and polishing small articles, silk hats, etc., and are useful toys. A handle and stand accompany each iron.

**Japanned Stretchers and Caps will be furnished when desired.**

### PRICES

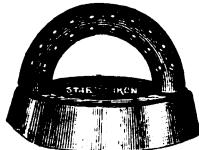
#### Per Dozen Irons with Handles

No. 90, Nickel Plated, weighs 1 $\frac{1}{8}$ lbs . . . . .	\$5.00
No. 95, Plain Polished, weighs 1 $\frac{1}{8}$ lbs. . . . .	4.75

Packed one dozen in a case.

## Girls' "Star" Toy Irons

Tinned Handles



Tinned Caps

**T**HESE Irons are made with the stationary perforated Handle and have one end rounded.

A stand accompanies each iron.

**Japanned Handles and Caps will be furnished when desired.**

### PRICES

#### Per Dozen Irons

No. 100, Nickel Plated, weighs 2 lbs . . . . .	\$4.75
No. 105, Plain Polished, weighs 2 lbs . . . . .	4.25
No. 110, Nickel Plated, weighs $\frac{7}{8}$ lb . . . . .	3.00
No. 115, Plain Polished, weighs $\frac{7}{8}$ lb . . . . .	2.50
No. 120, Nickel Plated, weighs $\frac{1}{2}$ lb . . . . .	1.75
No. 125, Plain Polished, weighs $\frac{1}{2}$ lb . . . . .	1.50

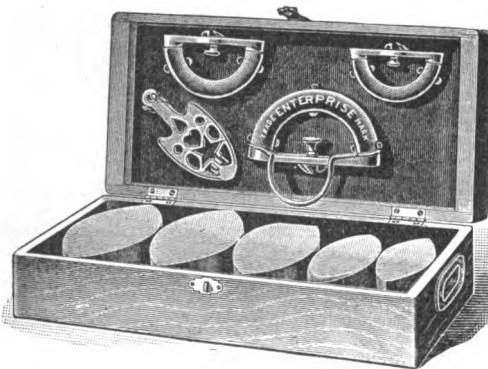
Packed one dozen in a case.

# ENTERPRISE

## Family Outfits of Sad Irons



Our No. 200 Combination Handles with all Outfits



THE above arrangement of our Sad Irons makes them attractive and convenient for the tidy housekeeper, and a tasty, suitable present, always appreciable.

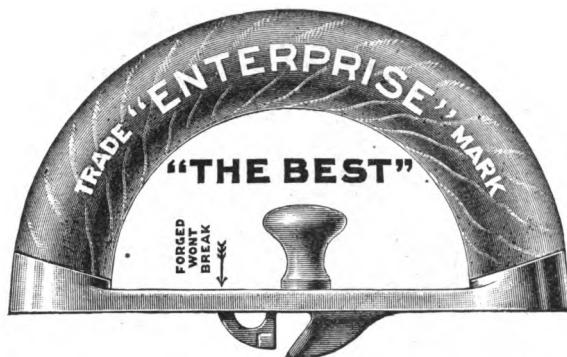
### PRICES

No. E32 (Containing Set E30 Irons)	\$2.25
No. E52 (Containing Set E50 Irons)	1.75
No. 330 (Containing Nos. 82, 90, and Set No. E50 Irons)	3.50
No. 335 (Containing Nos. 87, 95 and Set No. E55 Irons)	3.25

Packed 6 in a case

# ENTERPRISE

## Handles for Cold Handle Irons



PATENTED MAY 19, 1896.

### PRICES

	Per dozen
No. B 10. "The Best," with Tinned Forged Iron Stretcher	\$2.50
Packed 10 or 12 dozen in a case	
No. 210. with Tinned Cast Iron Stretcher	1.80
No. 105. with Japanned Cast Iron Stretcher	1.70
Packed 10 or 12 dozen in a case	

WHILE the Handles heretofore manufactured by us have been superior to any in the market, we desire herewith to call attention to our new Handle, which we brand "The Best." This Handle is made of the best selected wood, with a Tinned **Forged** Iron Stretcher attached with the longest and heaviest screws possible, and while costing a little more will, in the end, be the most economical for the consumer.

The frequent breakage of handles, to say nothing of the time and inconvenience in replacing, can make a Set of Irons very expensive, no matter how small the original cost. Experience has taught us that Mrs. Potts' Irons, with poor handles, are practically worthless.

The Handles **cannot be made too good.**

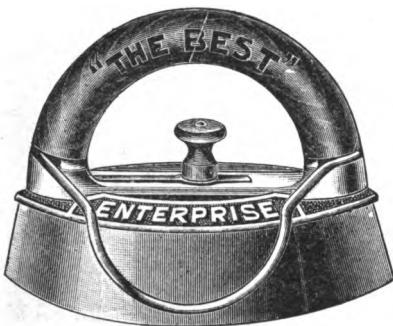
As is well known, the great competition in Potts' Irons has reduced the price, so that there is little or no profit to the manufacturer, and, as usual in such cases, the tendency has been to deteriorate the quality of the goods.

We have decided, however, in no wise to detract from the quality of the Potts' Irons of our make, but on the contrary, to make them **better**, hence the addition of our improved Handle.

# ENTERPRISE

PATENTED

## Combination Handle For Cold Handle Sad Irons



No. 200, - - - - \$3.00 per doz.

Packed 6 or 10 doz. in a case

**W**E have greatly improved "The Best" Handle by the addition of a Wire Side Rest. The effect of the rest is to carry the Stand with the Handle at all times. The user will appreciate the value of this as it obviates the possibility of loss or breakage of the old style stand at inopportune times. It also prevents the Iron when not in use from being scratched or defaced.

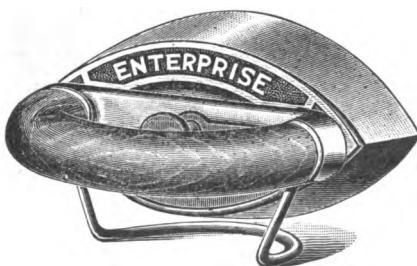


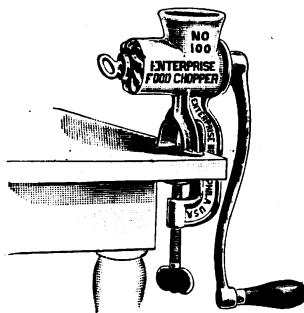
Illustration Shows Position of Iron When Not In Use

Can be used on all Mrs. Potts' Irons

# Enterprise Food Choppers

 TINNED

Patented June 5th, 1888, and other patents Pending



No. 100, \$1.50

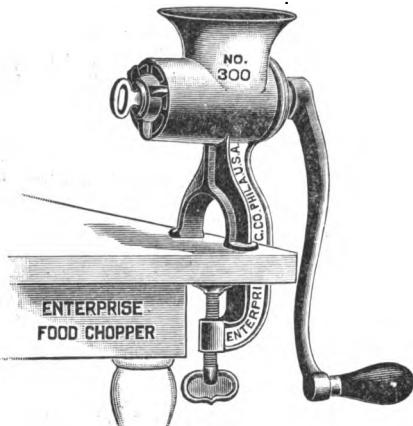
Weight, 4½ lbs.

Chops 2 lbs. of Meat per minute.

Each Machine in a paste-board box.

Packed 12 in a case

Four Knives with each Chopper



No. 300, \$2.25

Weight, 8 lbs.

Chops 3 lbs. of Meat per minute



FINE

For Chopping Sausage and Mince Meat, Hamburg Steak, Croquettes, Cocoanut, Horse-radish, Stale Bread and Crackers for Crumbs, etc.



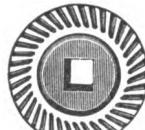
MEDIUM

For Chopping Scrapple, Cod Fish, Corn for Fritters, Scrap Meat for Poultry, etc., etc.



COARSE

For Chopping Hash, Hog's Head Cheese, Tripe, Chicken and Lobster for Salads, Vegetables of all kinds for Soups, etc., etc.



NUT BUTTER CUTTER

For making Butter from Nuts of an oily nature.

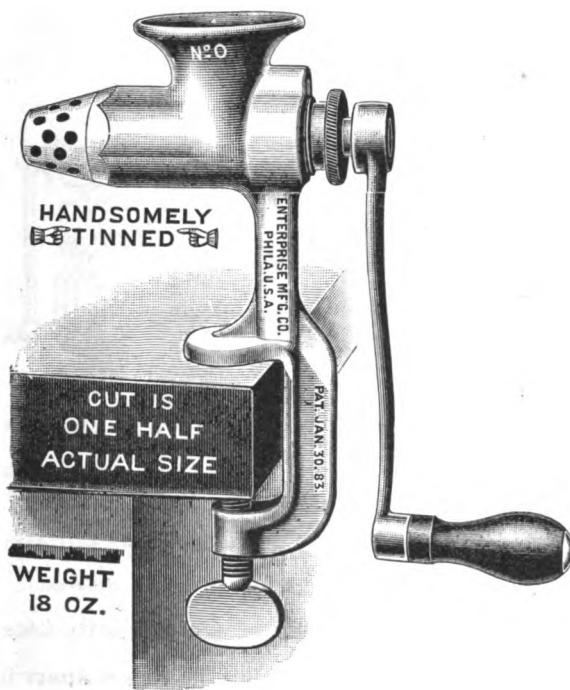
The "Enterprise" Food Choppers are guaranteed to chop Raw Meat. Will chop more and do better work than any food chopper on the market.

The Phosphor Bronze Bearing prolongs the life of the machine, which very much enhances its value.

For Price List of Parts see Page 117

# ENTERPRISE

## Meat and Food Masticator



No. 0, \$1.00

Chops 1 lb. in three to four minutes.

Each machine in a pasteboard box and packed 12 in a case

**T**HIS Machine was designed for the use of Invalids, Dyspeptics and those with poor teeth. It can be attached to dining-table at meal time and Meat and Food of any kind run through on to dining-plate *thoroughly* chopped into fine particles. We suggest before cutting warm Food to heat machine in hot water. It is constructed on the same principle as Meat and Food Choppers on page 18.

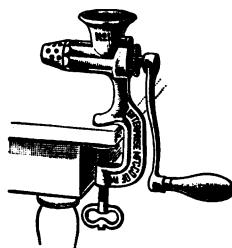
For Price List of Parts see Page 117

# ENTERPRISE

## Meat and Food Choppers

~~12~~ TINNED ~~12~~

### Family Sizes



**No. 1, \$1.25**

Chops  $\frac{1}{2}$  lb. per minute  
Weighs  $2\frac{1}{2}$  lbs.

Packed 6 in a case

Standard Size of Holes, 3-16 inch

Will furnish 1-4 or 5-16 inch when desired

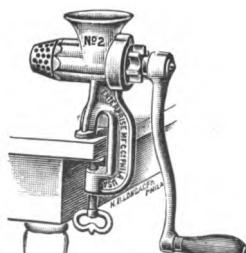
Leaves no Meat in the Machine and is Easily Cleaned

Practically in Two Pieces

Can be taken apart in a second

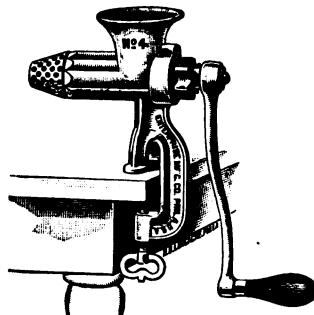
No Small Parts to Lose or Mislaid

Showing machine  
taken apart



**No. 2, \$1.50**

Chops 1 lb. per minute  
Weighs  $4\frac{1}{2}$  lbs.  
Packed 6 in a case



**No. 4, \$2.00**

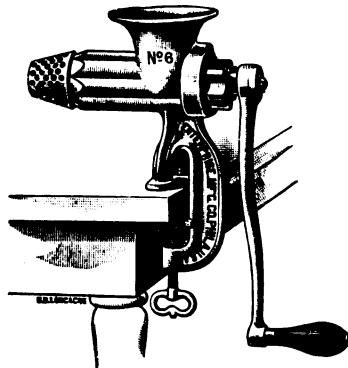
Chops 2 lbs. per minute  
Weighs  $5\frac{1}{4}$  lbs.  
Packed 6 in a case

For Price List of Parts see Page 117

# ENTERPRISE Meat and Food Choppers

—TINNED—

## Butchers' Sizes

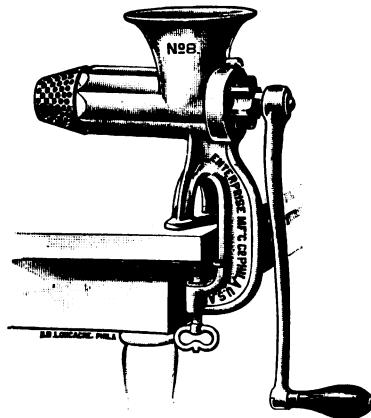


**No. 6, \$3.00**

Chops 3 lbs. per minute

Weights 8 1/4 lbs.

Packed 6 in a case



**No. 8, \$4.50**

Chops 4 lbs per minute

Weights 12 lbs.

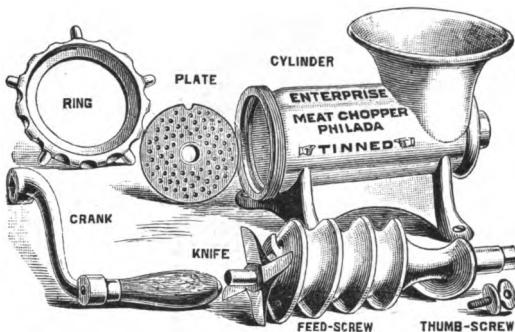
Packed 6 in a case

For Price List of Parts see Page 117

# ENTERPRISE

## Hand Choppers with Knives and Plates

—TINNED—



No article in the hardware trade has been made for a longer period than a meat chopper, and a perfect principle of cutting was never produced until the advent of the "ENTERPRISE" Chopper.

THE above cut represents the machine taken apart. The meat is fed into the **Hopper**, and by the Feed Screw carried forward and forced into the small holes of the **Plate**, where it is cut off by the revolving **Knife**, which makes four cuts for each hole, with every revolution of the Crank. The pieces thus cut are ejected by the meat following. All our Choppers **cut** the meat as with a pair of scissors, and do not **grind** or **tear** it. It is impossible for any **Strings**, **Sinews** or **Gristle** to pass through without being chopped. The small quantity of uncut meat remaining in the machine can be cut by running through some of the already cut meat a second time. All parts are **interchangeable** and can be replaced at small cost. The **Knives and plates being Steel**, they are vastly superior to the **Cast-iron** cutting parts of other makes of Choppers.

Our No. 10 has been adopted by the Medical Department of the United States Army.

# ENTERPRISE

## Hand Choppers with Knives and Plates

**T**O suit the different uses to which our Choppers may be put, we make Plates with holes of various sizes, the one with 3-16 inch holes being **Standard** and accompanies each machine. Among the numerous uses are those for making **Sausage, Minced Meat, Hash, Scrapple, Hamburg Steak, Hog's-Head Cheese, Croquettes, Chicken and Lobster Salads**, also for chopping **Suet, Tripe, Codfish, Clams, Peppers, Cocoanuts, Horse Radish, Meat for Beef Tea, Scrap Meat for Poultry, Corn for Fritters, Stale Bread and Crackers for Crumbs**, etc., etc., etc.

**Choppers Nos. 0, 1, 2, 4, 6, 8, 106 and 108, and Food Choppers Nos. 100 and 300, will likewise chop the articles enumerated above.**

**Nos. 1 to 8, inclusive, also Nos. 106 and 108 are best for chopping Suet.**

### **Observe the following Instructions for Choppers with Knives and Plates**

- 1st. Be sure the Knife is in the Chopper with flat side against the Plate.
- 2d. Do not attempt to sharpen the Knife or Plate. When dull, send them by mail to the factory for re-sharpening. *It is just as important for the Plate to be sharpened as the Knife.*
- 3d. Always use the same Knife and Plate together (or in pairs). When not in use keep perfectly dry to avoid rust.
- 4th. Screw the ring up moderately tight so as to be perceptible when turning the Crank.
- 5th. Do not turn Crank backwards.
- 6th. See that the threads of the Ring and on end of Cylinder are kept free from meat.
- 7th. A Plate with  $\frac{3}{8}$  inch holes is the most suitable for cutting Hash.
- 8th. In cutting Tallow, first run through a coarse, then a fine Plate.
- 9th. Oil the Shaft occasionally.
- 10th. When done using, clean the Machine thoroughly.
- 11th. When attaching Clamp Choppers to Marble or Iron Counters, place a Thin Strip of Rubber or Leather under legs.

**Directions 9, 10 and 11 also apply to Choppers Nos. 0, 1, 2, 4, 6, 8, 106 and 108 and Food Choppers Nos. 100 and 300.**

# ENTERPRISE

## Meat and Food Choppers

• TINNED •

**Small Family Size**

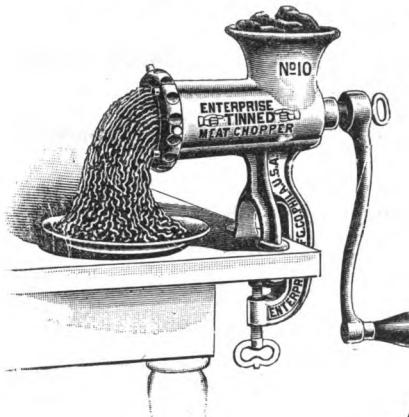
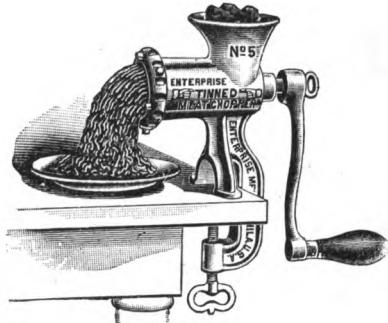
**No. 5, \$2.00**

**Chops exactly as shown**

Weight,  $4\frac{1}{8}$  lbs.

Chops  $1\frac{1}{2}$  lbs. per minute

**Packed 6 in a case**



**Large Family Size**

**No. 10, \$3.00**

Weight, 8 lbs.

Chops 3 lbs. per minute

**Packed 6 in a case**

**Chops exactly as shown**

**Butchers'**

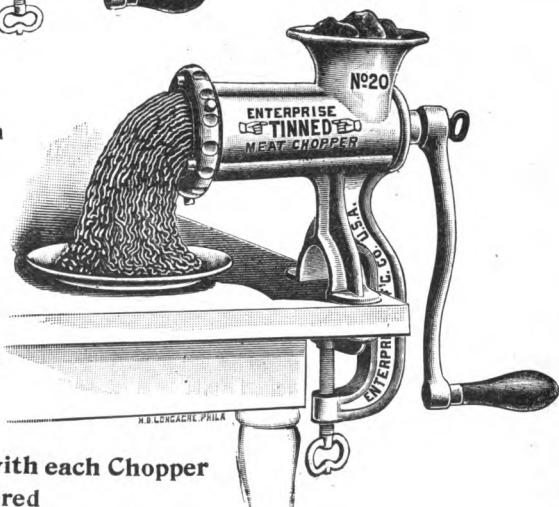
**Size No. 20,**

**\$6.00**

Weight,  $16\frac{1}{4}$  lbs.

Chops 4 lbs. per minute

**Packed 6 in a case**



**Standard plate only with each Chopper unless otherwise ordered**

### Sizes of Holes in Plates



5-64 inch



1-8 inch



3-16 inch  
Standard



1-4 inch



5-16 inch



3-8 inch

**For Price List of Parts see Page 116**

# ENTERPRISE

## Meat and Food Choppers

— TINNED —



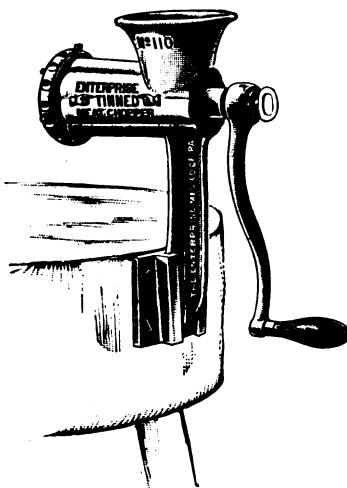
No. 106, \$3.00

Chops 3 lbs. per minute  
Weight, 10 lbs.

Packed 6 in a case

No. 108 \$4.50

Chops 4 lbs. per minute  
Weight, 15 lbs.



No. 110, \$3.00

Chops 3 lbs. per minute  
Weight, 10 lbs.

Packed 6 in a case

No. 120, \$6.00

Chops 4 lbs. per minute  
Weight, 15½ lbs.

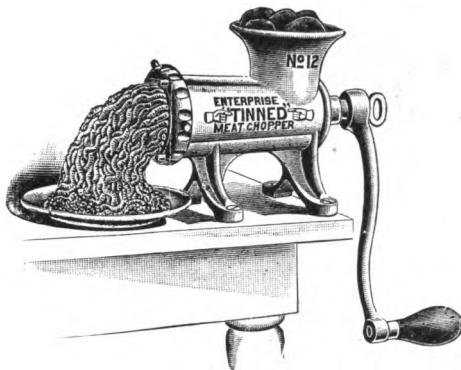
The above designs were made in response to numerous inquiries from Butchers for a machine that could readily be detached from a block or counter for purpose of placing it in Ice Chest.

For Price List of Parts see Pages 116 and 117

# ENTERPRISE

## Meat and Food Choppers

 TINNED 



Chops exactly as shown

Standard plate only with  
each Chopper unless  
otherwise ordered

### SIZES OF HOLES IN PLATES



5-64 inch

1-8 inch

3-16 inch  
Standard

1-4 inch

5-16 inch

3-8 inch

### PRICES

No. 12—Weight, 9 lbs. Chops 3 lbs. per minute

Packed 6 in a case

\$2.75

No. 22—Weight, 14 lbs. Chops 4 lbs. per minute

Packed 6 in a case

\$4.50

This size is especially intended for butchers, Market-men, Farmers, Poultry Breeders, Hotels, Restaurants and Public Institutions.

No. 32—Weight, 22 lbs. Chops 5 lbs per minute

\$6.00

Packed 6 in a Case

No. 32 is adapted for Butchers' use, also for the larger Hotels, Restaurants, Public Institutions, etc., where it is desired to have a machine capable of Chopping large quantities in a short time.

No. 042—Weight, 46 lbs. Chops 6 lbs. of Pork per minute

\$15.00

Packed 3 in a Case

No. 042 is a very efficient machine, but requires so much strength to operate it that we recommend it for Pork only, which chops much easier than Beef.

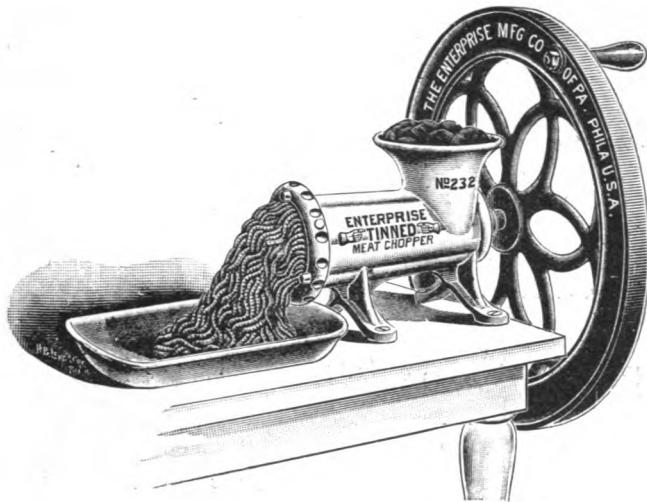
For Price List of Parts see Page 116

# ENTERPRISE

## Meat and Food Choppers

### WITH FLY WHEEL

—TINNED—



	PRICES
<b>No. 222—Chops 4 lbs. per minute</b>	\$7.00

Corresponds in size with No. 022

Diameter of Fly Wheel, 17 inches

Weight complete, 27 lbs.

<b>No. 232—Chops 5 lbs. per minute</b>	9.50
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Corresponds in size with No. 032

Diameter of Fly Wheel, 20 inches

Weight complete, 38 lbs.

<b>No. 0242—Chops 6 lbs. Pork per minute</b>	20.00
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Corresponds in size with No. 042

Recommended for Pork only

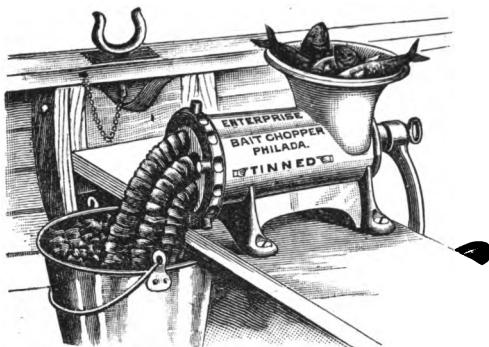
Diameter of Fly Wheel, 25 inches

Weight complete, 76 lbs.

For Price List of Parts see Page 116

# Enterprise Bait Chopper

• TINNED •



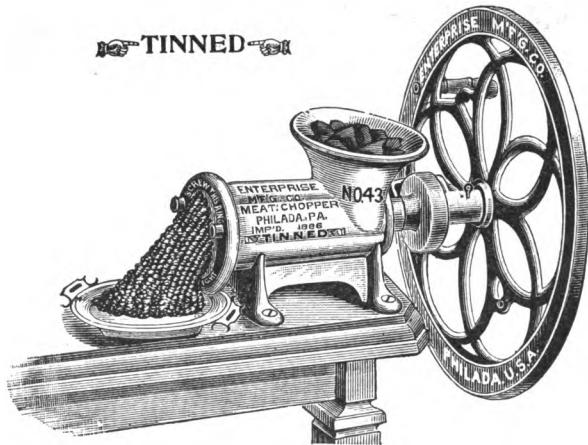
No. 33, \$6.00

Packed 6 in a case

THIS Chopper is intended to be used by fishermen for chopping Menhaden, Hardheads, Mossbunkers, Pauhaugan, etc., when "Chumming" or "Baiting up" any particular spot by spreading or throwing over the waters. It is the same size as the No. 032 Meat Chopper, and differs from it only in having a short Crank, a Plate with large holes and a knife with three blades.

# Enterprise Meat and Food Chopper

• TINNED •



No. 43, \$45.00

Weight, 127 lbs. Diameter of Fly Wheel, 31 inches.

THE No. 43 Meat Chopper is similar in construction to the No. 44 described on page 31, the only difference being that it has no column or pedestal and is intended to be screwed to a table, block, etc. Four Plates are sent with each machine, two fine ( $\frac{1}{8}$ -in. holes), one medium ( $\frac{1}{4}$ -in. holes), and one coarse ( $\frac{3}{8}$ -in. holes); also four knives.

All remarks concerning our No. 44 are applicable to our No. 43. Full directions on page 30 are sent with each machine.

Packed in one box and one crate

# Enterprise Power Chopper

**T**HE Power Choppers described on the following pages rank among the greatest money and labor-saving machines of the present day. By reading carefully what we here say any progressive manager in the Meat Chopping business can readily see that he cannot afford to be without them. They have been adopted by the large Packing Establishments of the United States and are in general use throughout the world.

**They do not heat or discolor the meat.**

**They are absolutely noiseless.**

**They economize power.**

**Ice can be worked through them.**

**They do the work much more rapidly than other machines.**

**They do not Grind or Tear the Meat** but cut it as with a pair of scissors. Strings, Sinews and Gristle cannot pass through without being chopped.

**They are easily cleaned.**

**All parts are interchangeable**, cutting parts being made of **Steel**.

**They can be used as Mixers**, also for reducing **Stale Bread and Crackers** for second use, for cutting **Paraffine Wax** and generally for reducing all classes of **Plastic and Yielding Substances**.

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## **DIRECTIONS FOR SETTING UP AND OPERATING**

See that the machine is in line with the driving pulleys. Be sure that the engine and machinery connecting it with the driving shaft are of sufficient power and the pulleys of the proper diameter to give the necessary speed. To be sure that the belting is in line, remove the Feed Screw, Knife and Plate, and run the machine a short time without any meat in it. See that the Journals are **thoroughly oiled** before starting; **keep them so** while running.

# Enterprise Power Chopper

## Directions—Continued

### Use Pure Lard oil.

Be sure that the Knife is in the Chopper with the flat side against the Plate.

Do not attempt to sharpen the Knife or Plate. When dull, send to our factory to be re-sharpened. We have special machinery for the purpose. An old Plate when re-sharpened can be used with a new Knife or vice versa.

Feed the machine regularly and steadily and keep it **well supplied** with meat. Otherwise the Knife is apt to break and the Knife and Plate wear unnecessarily.

The **seasoning** should be added after the first chopping and before passing through the fine Plate.

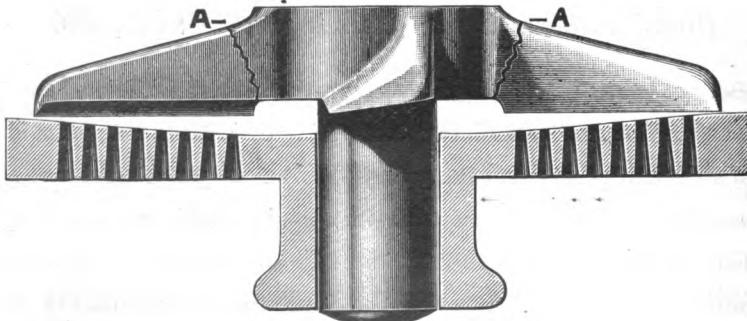
**Beef or Tallow** should first be run through the coarsest Plate ( $\frac{3}{8}$  inch) and then repeatedly through the fine Plate until it is as **fine and sticky** as desired.

**Pork** will be fine enough to suit most tastes after chopping once through a Plate with  $\frac{1}{4}$ -inch holes.

Always use the same Knife and Plate together (or in pairs). When done using, clean and dry them thoroughly and **tie or put them away together** so that they cannot become **separated**. The result of neglecting this precaution is shown in the illustration marked A A.

Screw the Ring up moderately tight. On no account use any other **Lever than the one sent with the machine**.

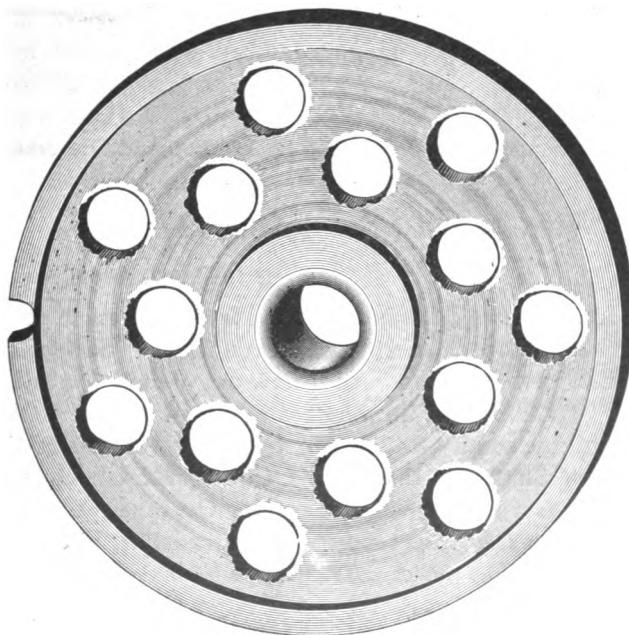
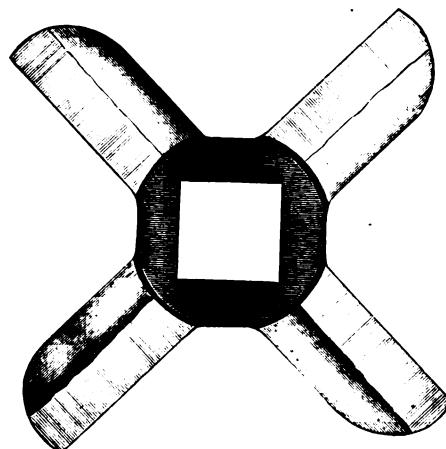
**See that the threads of Ring and on end of Cylinder are kept free from meat.**



# Enterprise Power Chopper

ILLUSTRATIONS show the appearance of Knives and Plates very much worn. Before they approach this state they should at once be sent to the factory for re-sharpening.

**It is important that the Plate be sharpened as well as the Knife**



# ENTERPRISE Meat and Food Choppers

THE No. 44 Chopper is the No. 42, mounted on a column, and provided with reversible gearing which, according to its adjustment, will drive the Feed Screw faster or slower than the Crank Wheel. Fast cutting is intended for Pork, which, as is well known, requires much less power than Beef. Slow cutting is advised for Beef, the extra power required being obtained by reduction in speed.

In cutting Beef, we suggest that it be run through the coarse Plate first (slow speed), and then through the fine Plate (fast speed). Four plates are sent with each machine, two fine ( $\frac{1}{8}$ -in. holes), one medium ( $\frac{1}{4}$ -in. holes), and one coarse ( $\frac{3}{8}$ -in holes); also four Knives.

Full directions sent with each machine.

Diameter of Plate,  $5\frac{1}{8}$  inches.

Diameter of Fly Wheel, 31 inches.

Weight, 226 lbs.

No. 44, \$60.00

**Packed as one machine, and in one box and one crate**

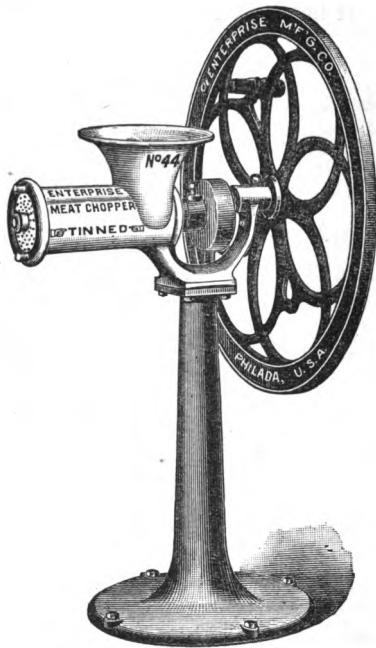
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#### Directions for Nos. 43 and 44 Choppers

##### To Reverse the Gear

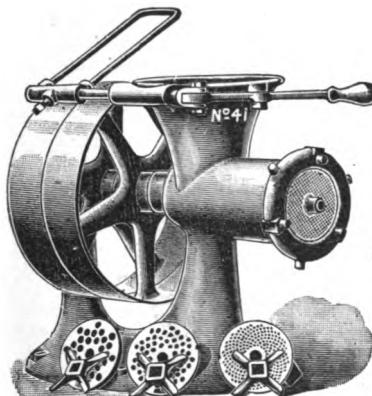
Remove the Ring, Knife and Plate from the machine, draw out the pin from the front bearing and slacken the Set Screw in the large Gear. Now draw back the Feed Screw out of its Gear and pull forward the Fly Wheel until the Shaft is drawn out of its Gear. Then, still retaining the small Gear within the large one, insert the end of the Fly Wheel Shaft into the small Gear for slow cutting or into the large Gear for fast cutting. In either case the other Gear will then be found to fall into the proper position for thrusting the shank of the Feed Screw back into place. Attention should be paid, before starting, to tightening the Set Screw of the large Gear and replacing pin in front bearing.

**TINNED**



# Enterprise Power Choppers

**TINNED**



Height, 1 foot  $4\frac{3}{4}$  inches.

Length, 1 foot 9 inches.

Diameter of Hopper, 9 inches.

Diameter of Throat, 3 inches.

Diameter of Plate, 4 inches.

Pulleys,  $12 \times 2\frac{3}{4}$  inches.

Speed of Pulleys, 350 to 400 revolutions per minute.

Power, 1 to 2 Horse, for first cutting of Beef.

Capacity, per hour, 300 lbs. of Beef cut three times.

Weight of Machine complete, 93 lbs.

Four plates are furnished with each machine, two fine ( $\frac{1}{8}$ -inch holes), one medium ( $\frac{1}{4}$ -inch holes), and one coarse ( $\frac{3}{8}$ -inch holes); also four Knives.

**No. 41, \$55.00**

**Packed 1 in a Crate**

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Height, 1 foot,  $5\frac{1}{2}$  inches.

Length, 2 feet, 3 inches.

Diameter of Hopper,  $9\frac{1}{4}$  inches.

Diameter of Throat, 4 inches.

Diameter of Plate,  $5\frac{1}{8}$  inches.

Pulleys,  $16 \times 3$  inches.

Speed of Pulleys, 350 to 400 revolutions per minute.

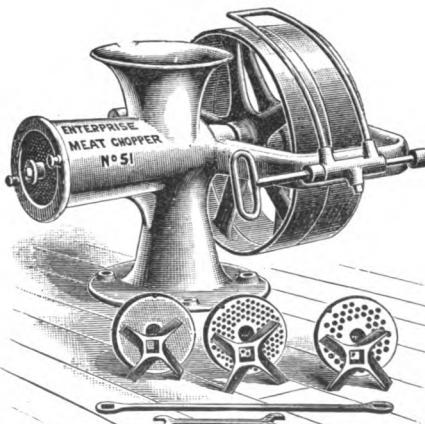
Power,  $1\frac{1}{2}$  to 3 Horse, for first cutting of Beef.

Capacity, per hour, 500 lbs. of Beef cut three times.

Weight of Machine, complete, 142 lbs.

Four plates are furnished with each machine, two fine, ( $\frac{1}{8}$ -inch holes), one medium ( $\frac{1}{4}$ -inch holes), and one coarse ( $\frac{3}{8}$ -inch holes); also four knives.

**TINNED**

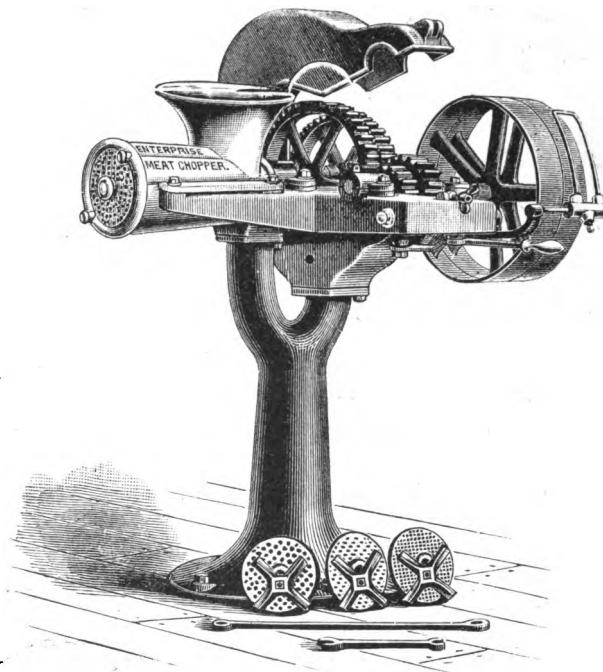


**No. 51, \$75.00**

**Packed as one machine and in one box**

# Enterprise Power Chopper

—TINNED—



**No. 52, \$125.00**

Height, 2 feet 10 inches.

Length, 2 feet 8 inches.

Diameter of Hopper, 1 foot.

Diameter of Throat, 4 inches.

Diameter of Plate, 5 1/8 inches.

Pulleys, 13 x 2 1/8 inches.

Speed of Pulleys, 400 revolutions per minute.

Power, 1 to 2 Horse.

Capacity, per hour, 500 lbs. Beef cut three times, 1000 lbs. of Pork cut twice.

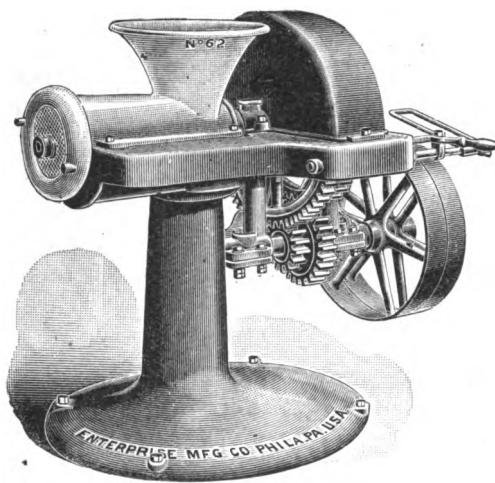
Weight of Machine complete, 275 lbs.

Four plates are furnished with each machine, two fine (1/8-inch holes), one medium (1/4-inch holes), and one coarse (3/8-inch holes); also four Knives.

**Packed as one machine and in one box**

# Enterprise Power Choppers

—TINNED—



**No. 62, \$225.00**

Height, 3 feet 6 inches.

Length, 3 feet 10 inches.

Diameter of Hopper, 1 foot 4 inches.

Diameter of Throat, 6 inches.

Diameter of Plate, 7 3/4 inches.

Pulleys, 20 x 3 1/4 inches.

Speed of Pulleys, 400 revolutions per minute.

Double Gears, first speed, 4 to 1

Double Gears, second speed, 2 to 1.

Power, from 2 to 5 horse.

Capacity per hour, 1000 pounds of beef cut three times, 2000 pounds of pork cut twice.

## Weight of Machine Complete, 800 pounds

Four plates are furnished with each machine—two fine and one medium and one coarse; also four knives. Diameter of holes, in fine Plates,  $\frac{1}{8}$  inch; medium Plate,  $\frac{1}{4}$  inch; coarse Plate,  $\frac{3}{8}$  inch. Number of holes in fine Plate, 1160; medium, 258; coarse, 132.

For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) can be furnished when desired.

**Packed as one machine and in one box**

**No. 72, \$275.00**

**Especially designed for cutting of fat for Lard and Oleomargarine.**

For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) can be furnished when desired.

For cutting fat for Oleomargarine use Plate with finest holes and four blade Knife.

This machine is identically the same as the No. 62, with the exception of the Cylinder, which has a double wall, providing a **Steam Jacket** to furnish heat so that when cutting fat it will not adhere to Cylinder and clog the machine.

**Packed as one machine and in one box**

# ENTERPRISE

## New Power Choppers

**W**HILE our Geared Power Meat Choppers as heretofore made have been the best ever put on the market, after many years' experience we note the following:

### First

Rapid wear of the Knives and Plates, due to the abuse of the Tail Screw and partly to the construction of the Machine.

### Second

Heating and rapid wearing of the Thrust Bearing or Tail Button, against which the tail end of Socket Shaft works.

### Third

Noise, due to the unavoidable imperfection of Cast Gears.

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In designing the new line of Power Meat Choppers the above difficulties have been removed, and we have dispensed with a number of wearing parts.

In the new construction, all flexibility in the frame is removed and with it the necessity for excessive pressure to keep the Knife and Plate in contact, even when new and in good condition.

The Tail screw, which seemed to be a constant temptation to the operator for improper use in forcing the Knife against the Plate, has been done away with entirely.

As a consequence of these changes we find by actual test that **the Knife and Plate last at least twice as long without sharpening.**

The heating and wear of the Tail Button formerly used was due partly to the excessive pressure above referred to and partly to the fact that it was too small for its work. We have dispensed with this Button, and in its place have substituted a **Thrust Collar**. This imposes the Thrust upon a **Phosphor-Bronze Washer** working between **Hardened Steel Faces** in an Oil Box, the whole Bearing being thus constantly flooded with **PURE LARD OIL**.

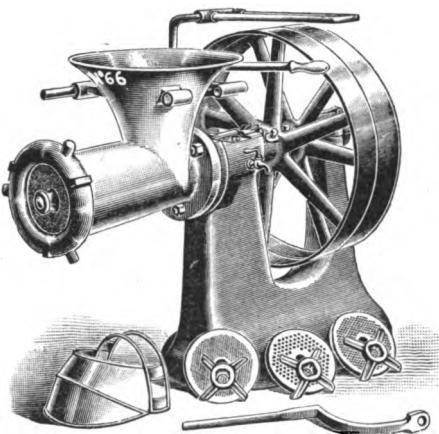
### Knives and Plates must be used in pairs.

No Gears are used in the construction of the New Machine, pulleys being substituted and placed directly on the Socket Shaft, thus avoiding all noise. The capacity is much greater than the corresponding sizes of the Geared Choppers.

**Remarks on pages 27, 28 and 29 also apply to the New Power Choppers**

# Enterprise New Power Choppers

NOT TINNED



**No. 56, \$150.00**

Corresponds in size with the No. 52.

**No. 66, \$250.00**

Corresponds in size with the No. 62.

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#### Dimensions, etc.

##### **No. 56**

Height, 32 inches; weight, 366 pounds; capacity, per hour, 750 pounds Beef cut three times, 1500 pounds Pork cut twice; Extra Heavy Pulleys,  $20 \times 3\frac{1}{4}$  inches.

##### **Double Thickness Belt must be used**

Speed of Pulleys not to exceed 300 revolutions per minute. Power required for first cutting of Beef, 5 to 7 horse.

Four Plates are sent with each machine, two fine ( $\frac{1}{8}$  in. holes), one medium ( $\frac{1}{4}$  in. holes), and one coarse ( $\frac{3}{8}$  in. holes); also four Knives.

##### **No. 66**

Height,  $37\frac{1}{2}$  inches; weight, 737 pounds; capacity, per hour, 1500 pounds Beef cut three times, 3,000 pounds Pork cut twice; Extra Heavy Pulleys,  $28 \times 4\frac{1}{4}$  inches.

##### **Double Thickness Belt must be used**

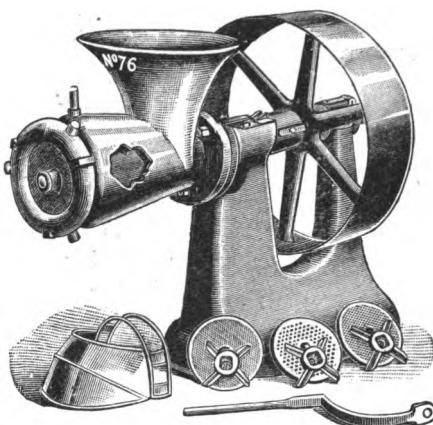
Speed of Pulleys not to exceed 200 revolutions per minute. Power required for first cutting of Beef, 7 to 10 horse.

Four Plates are sent with each machine, two fine ( $\frac{1}{8}$  in. holes), one medium, ( $\frac{1}{4}$  in. holes), and one coarse ( $\frac{3}{8}$  in. holes); also four Knives.

For cutting fat for Lard a special Feed Screw, Knife (3 Blade) and Plate (large holes) can be furnished when desired.

# Enterprise New Power Choppers

**TINNED**



**No. 76, \$300.00**

**Corresponds in size with the No. 66**

**T**HE No. 76 is similar to the No. 66 with the exception of the Cylinder which has a double wall, providing a steam jacket, to furnish heat, so that when cutting fat it will not adhere to Cylinder and clog the machine.

Height,  $37\frac{1}{2}$  inches; weight, 820 pounds; capacity, 3000 pounds of fat per hour. One extra heavy Pulley,  $28 \times 7$  inches.

**Especially designed for cutting of fat for Lard and Oleomargarine.**

For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) can be furnished when desired.

For cutting fat for Oleomargarine use Plate with Finest Holes and Four Blade Knife.

**Double Thickness Belt must be used**

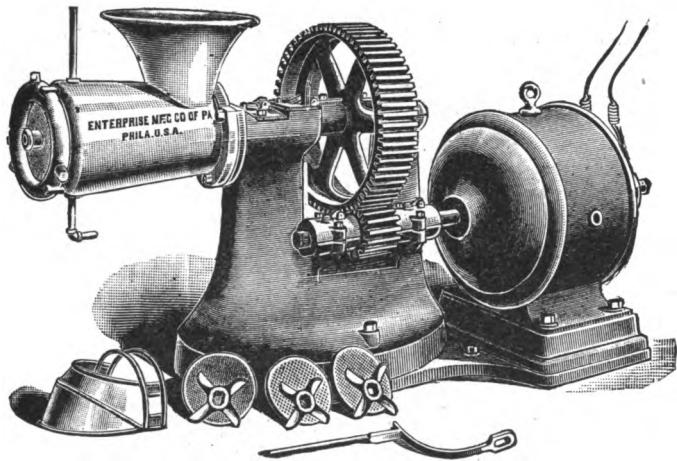
• Speed of Pulley not to exceed 200 revolutions per minute.

Power required 7 to 10 horse.

Four Plates are sent with each machine, two fine ( $\frac{1}{8}$  in. holes), one medium ( $\frac{1}{4}$  in. holes) and one coarse ( $\frac{3}{8}$  in. holes); also four Knives.

# Enterprise New Power Chopper

Fitted With General Electric Co.'s 15 H. P. Motor



No. 86.

Height, 41 in. Length, 82 in. Width, 36 in. Weight, 3,000 lbs.

Will be furnished with Motor for either Direct or Alternating Current.

Cylinder with or without Steam Jacket as desired.

## CAPACITY

First Cutting	-	-	5,000 lbs. per hour
Second Cutting	-	-	2,500 lbs. per hour

Four Plates are furnished with each Machine, two fine, ( $\frac{1}{8}$ -in. holes), one medium, ( $\frac{1}{4}$ -in. holes), one coarse ( $\frac{3}{8}$ -in. holes); also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Made to order only and Price on application

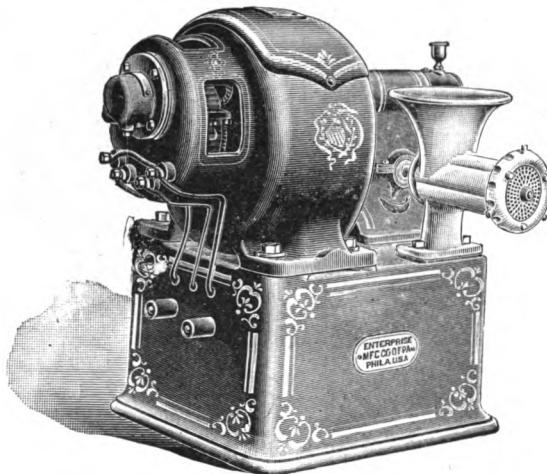
Directions With Each Machine

# ENTERPRISE

## Meat and Food Chopper

FITTED WITH GENERAL ELECTRIC CO.'S MOTOR

(Patents pending)



No. 822.

Height, 22 in. Length, 25 in. Width, 19 in. Weight, 245 lbs.

Will be furnished with either  $\frac{1}{2}$  or  $\frac{3}{4}$  Horse Power Motor, for Direct Current, as ordered.

Those for Alternating Current can only be fitted with  $\frac{1}{2}$  H. P. Motor.

The Machines for Direct Current are adjusted for **Fast** or **Slow** speed and can be instantly changed from one to the other. Those for Alternating Current have but one speed which is **Slow**.

### CAPACITY.

#### Fast Speed

$\frac{1}{2}$  Horse Power—Pork 450 lbs. per hour.

$\frac{3}{4}$  Horse Power—Pork 700 lbs. per hour.

#### Slow Speed

$\frac{1}{2}$  Horse Power—Beef—(first cutting) 200 lbs. per hour.

$\frac{3}{4}$  Horse Power—Beef—(first cutting) 300 lbs. per hour.

Four Plates are furnished with each machine, one each with  $\frac{3}{8}$  in., 3-16 in.,  $\frac{1}{4}$  in., and  $\frac{3}{8}$  in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28, and 29.

Price on application.

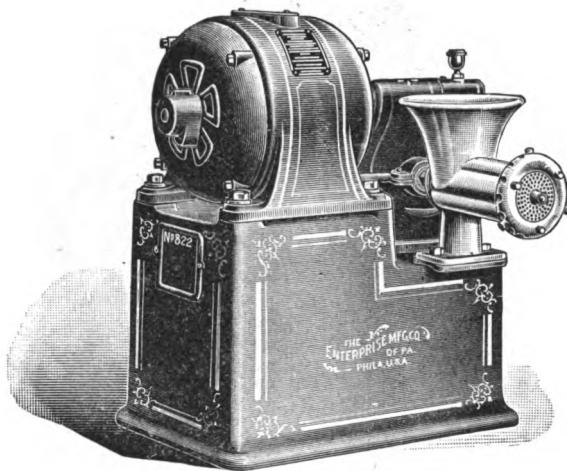
Directions with each machine.

# ENTERPRISE

## Meat and Food Chopper

FITTED WITH GENERAL ELECTRIC CO'S  $\frac{1}{2}$  H. P. MOTOR

(Patents Pending)



No. 822

Height, 24 in. Length, 20 in. Width, 18 in. Weight, 225 lbs.

The above illustration shows design of No. 822 Chopper equipped with Motor for Alternating Current.

Choppers fitted with Alternating Current Motor have but one speed, which is **Slow**.

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### CAPACITY

Pork . . . . . 300 lbs. per hour.  
Beef (first cutting) . . . . . 200 lbs. per hour.

Four Plates are furnished with each machine, one each with  $\frac{1}{8}$  in.,  $\frac{3}{16}$  in.,  $\frac{1}{4}$  in., and  $\frac{3}{8}$  in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29.

Price on application.

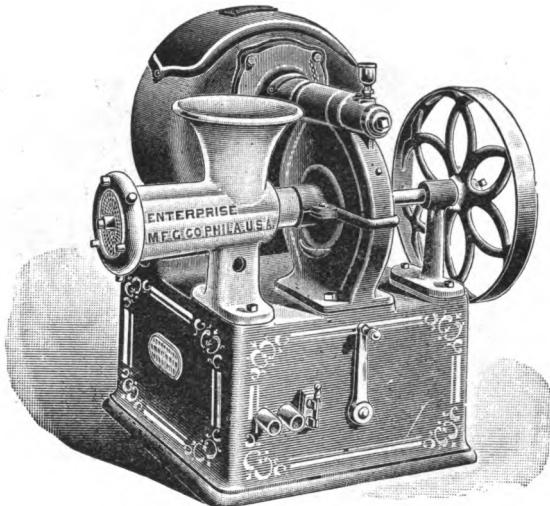
Directions with each machine.

# ENTERPRISE

## Meat and Food Chopper

FITTED WITH GENERAL ELECTRIC CO.'S MOTOR

(Patents Pending)



No. 841

Height, 27 in. Length, 30 in. Width, 25 in. Weight, 400 lbs.

Will be furnished with one or two Horse Power Motor for either Direct or Alternating Current, as ordered.

When so ordered a Pulley, as illustrated, will be supplied for driving a Mixer or Grindstone while chopper is not in use.

When machine is fitted with 2 H. P. motor it will drive both.

The Machines for Direct Current are adjusted for **Fast** or **Slow** speed, and can be instantly changed from one to the other. Those for Alternating Current have but one speed, which is **Slow**.

### CAPACITY—1 H. P.

#### Fast Speed

Pork . . . . .	750 lbs. per Hour
Beef—(second cutting) . .	400 lbs. per Hour

#### Slow Speed

Pork . . . . .	500 lbs. per Hour
Beef—(first cutting) . .	500 lbs. per Hour

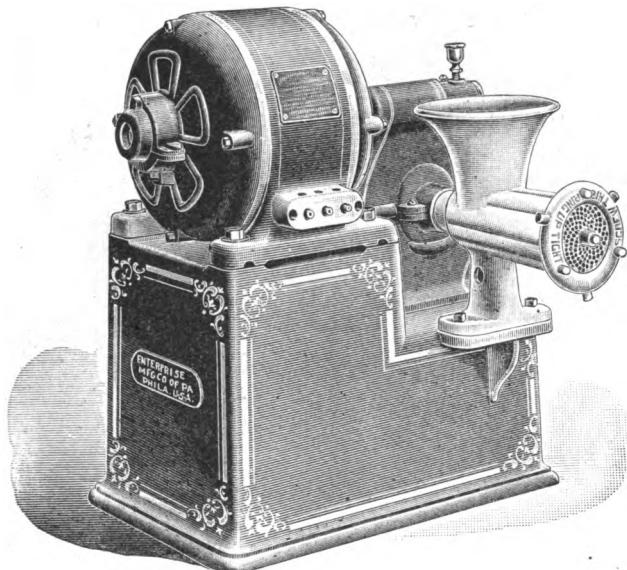
Four Plates are furnished with each machine, one each with  $\frac{1}{8}$  in., 3-16 in.,  $\frac{1}{4}$  in. and  $\frac{3}{8}$  in. holes; also four Knives.

See Remarks Pertaining to Choppers on Pages 27, 28 and 29  
Directions with Each Machine  
Price on Application

# ENTERPRISE Meat and Food Chopper

FITTED WITH GENERAL ELECTRIC CO'S MOTOR

(Patents Pending)



No. 841

Height, 28½ inches, Length, 30 inches, Width, 25 inches, Weight, 550 lbs. Will be furnished with either one or two Horse Power Motor as desired.

The illustration shows design of No. 841 Chopper equipped with motor, for Alternating Current.

Pulley as shown on page 40 will also be supplied when so ordered.

Choppers fitted with Alternating Current Motor have but one speed, which is Slow.

## CAPACITY, 1 H. P.

Pork . . . . .	500 lbs. per Hour
Beef (first cutting) . . .	500 lbs. per Hour
Beef (second cutting) . .	300 lbs. per Hour

Four Plates are furnished with each machine, one each with  $\frac{1}{8}$  in.,  $\frac{3}{16}$  in.,  $\frac{1}{4}$  in. and  $\frac{3}{8}$  in. holes; also four Knives.

See Remarks Pertaining to Choppers on Pages 27, 28 and 29.

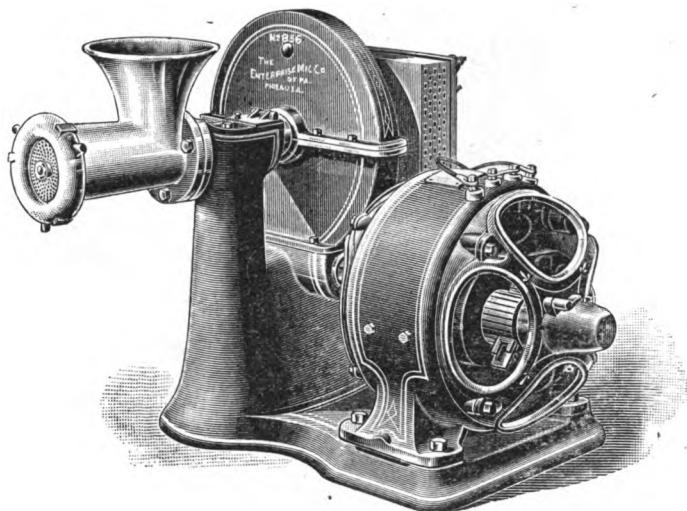
Directions with Each Machine.

Price on Application.

# ENTERPRISE Meat and Food Choppers

FITTED WITH GENERAL ELECTRIC CO'S 3 H. P. MOTOR

(Patents pending)



No. 856.

Height, 40 in. Length, 48 in. Width, 36 in. Weight, 1000 lbs.

Will be furnished with Motor for either Direct or Alternating Current.

The Machines for Direct Current are adjusted for **Fast** or **Slow** speed and can be instantly changed from one to the other.

Those for Alternating Current have but one speed which is **Slow**.

## CAPACITY.

### Fast Speed.

Pork . . . . .	2500 lbs. per hour.
Beef (second cutting) . . .	1200 lbs. per hour.

### Slow Speed.

Pork . . . . .	1500 lbs. per hour.
Beef (first cutting) . . .	1500 lbs. per hour.

Four Plates are furnished with each machine, one each with  $\frac{1}{8}$  in., 3-16 in.,  $\frac{1}{4}$  in. and  $\frac{3}{8}$  in. holes; also four Knives.

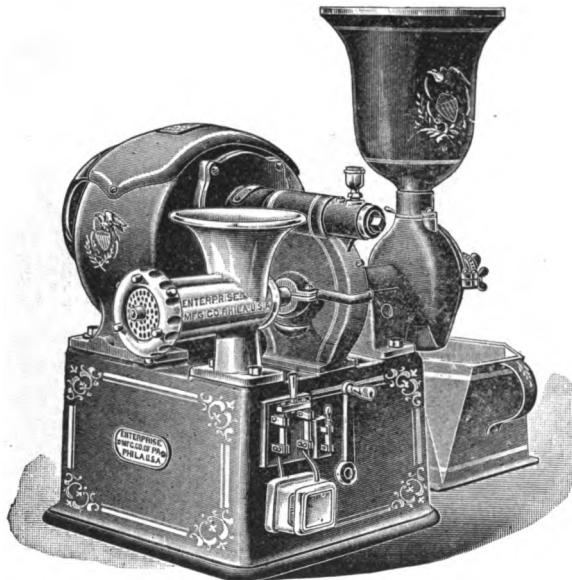
See remarks pertaining to Power Choppers on pages 27, 28 and 29.

Directions with each Machine.

Price on Application.

# ENTERPRISE COMBINATION Rapid Grinding AND Pulverizing Mill Meat and Food Chopper

FITTED WITH GENERAL ELECTRIC CO.'S MOTOR  
(Patents Pending)



No. 8722

Height, 30 in. Length, 22 in. Width, 24 in. Weight, 275 lbs.

Will be furnished for Direct or Alternating Current.

Direct Current Machines are fitted with  $\frac{3}{4}$  H. P. Motors, adjusted for **Fast** or **Slow** speed, which can be instantly changed from one to the other. Both Chopper and Mill can be used at the same time, but on **Slow Speed** only.

Alternating Current Machines being fitted with  $\frac{1}{2}$  H. P. Motor, the operator must not attempt to use both Mill and Chopper at the same time, as the Motor is not sufficiently powerful.

## CAPACITY

### Fast Speed

Granulating, 3 lbs. of Coffee per minute. Pork, 300 lbs. per hour.

### Slow Speed

Granulating, 2 lbs. of Coffee per minute.

Pulverizing,  $\frac{1}{2}$  lb. of Coffee per minute.

Beef (first cutting), 200 lbs. per hour.

**Can be Regulated for Fine or Coarse Grinding while Mill is Running**

Pulverizing grinder furnished only when so ordered.

Four Plates are furnished with each Machine, one each with  $\frac{1}{8}$  in.,  $\frac{3}{16}$  in.,  $\frac{1}{4}$  in., and  $\frac{3}{8}$  in. holes; also four knives.

**See remarks pertaining to Power Choppers on pages 27, 28 and 29**

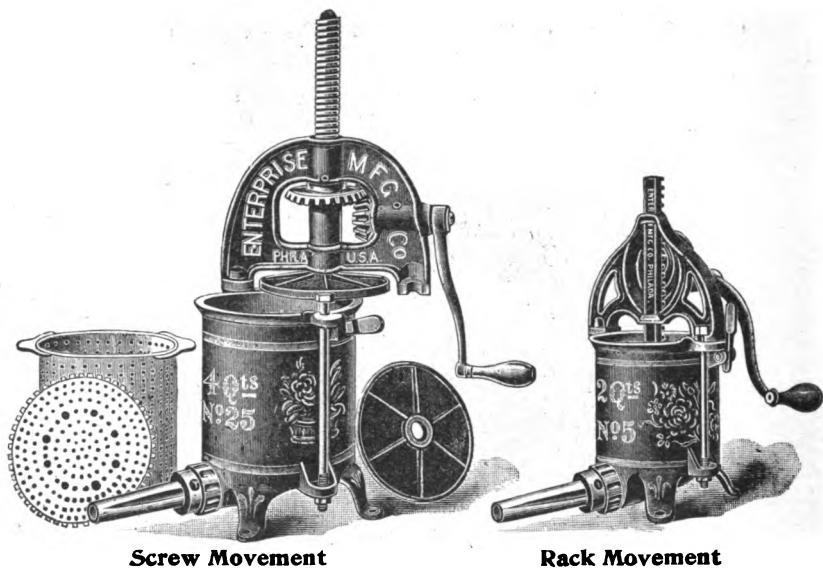
**Price on application.**

**Directions with each Machine**

# ENTERPRISE

## Sausage Stuffer, Lard AND FruitPress

WITH NEW PATENTED CORRUGATED SPOUT



Screw Movement

Rack Movement

### POINTS OF MERIT

**The Iron Cylinder is Bored True.**

**The Tin Cylinder has Lips to enable the Operator to remove the Hot Cracklings with little or no inconvenience.**

**No Hot Iron Cylinder to handle when Pressing Lard.**

**The Patent Latch prevents breakage of Plates.**

**The New Patented Corrugated Spout prevents Air entering the Casing, thus assuring the Preservation of Sausage.**

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**A Stuffing Attachment as illustrated on page 45 fitted to a No. 41 Power Meat Chopper, makes a First-class Power Sausage Stuffer.**

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No.	JAPANNED	Prices	No.	TINNED	Prices
5—2 quart, Rack	.....	\$3.75	10—2 quart, Rack	.....	\$4.25
15—2 quart, Screw	.....	4.50	20—2 quart, Screw	.....	5.00
25—4 quart, Screw	.....	5.50	30—4 quart, Screw	.....	6.50
35—8 quart, Screw	.....	7.00	40—8 quart, Screw	.....	8.00

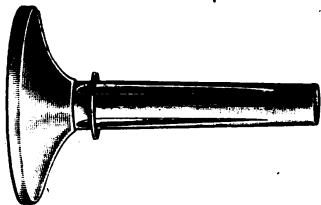
Nos. 5 to 30 inclusive, packed 6 in a case.

Nos. 35 and 40 packed 3 in a case

# ENTERPRISE

## Sausage Stuffing Attachments

WITH NEW PATENTED CORRUGATED SPOUT



**A**RE made of nickelized spun brass for the following Choppers. The corrugated Spout prevents air entering casing thus preserving sausage. After the meat has been chopped, remove the Knife and Plate, place the Attachment against the Cylinder, screw the Ring up moderately tight, and the machine is ready for work.

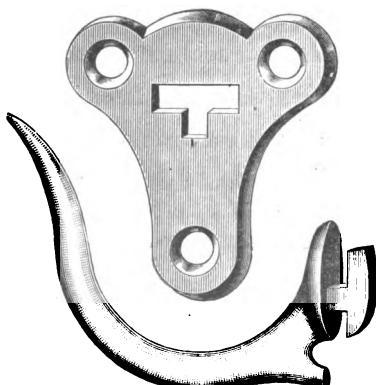
For	PRICES	$\frac{3}{4}$ in.	$1\frac{1}{4}$ in.
No. 5 Chopper, per dozen	\$5.50	\$8.50	
No. 10 Chopper, per dozen	6.00	9.00	
No. 12 Chopper, per dozen	6.00	9.00	
No. 20 Chopper, per dozen	7.50	10.50	
No. 22 Chopper, per dozen	7.50	10.50	
No. 32 Chopper, per dozen	8.75	13.50	
No. 41 Chopper, per dozen	8.75	13.50	
No. 42 Chopper, per dozen	24.00	25.50	
No. 43 Chopper, per dozen	24.00	25.50	
No. 44 Chopper, per dozen	24.00	25.50	
No. 51 Chopper, per dozen	24.00	25.50	
No. 52 Chopper, per dozen	24.00	25.50	

## Enterprise Detachable Meat Hooks

DETINNED

**T**HIS Detachable Meat Hook is made of malleable iron, nicely tinned, and consists of only two parts, a T Hook and Plate, as shown in the illustration. It is simple to adjust and easily taken apart for cleaning.

**DIRECTIONS.**—Place the Hook in the Plate and draw down into the lower slot; the T thus binds slightly on the wood frame and the hook is perfectly secure.



### PRICES

Number.....	$\frac{1}{1}$	$\frac{2}{2}$	$\frac{3}{3}$	$\frac{4}{4}$
Per Gross, with tinned Screws,	\$8.50	\$10.00	\$12.00	\$20.00
<b>Packed 1-3 gross in a box</b>				

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

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THE principle upon which all our Mills (excepting Nos. 00, 0, 350, 450 and 950) operate, the easy mode of opening them, the facility with which the interior parts may be gotten at or taken out for cleaning, etc., are apparent from the illustration on page 48. Nos. 00, 0, 350, 450 and 950, although different in construction, are also conveniently and easily taken apart.

We have made great improvements in the Grinders of all Mills from Nos. 1 to 18, designating them as our new "Rapid" Grinders. These Mills, with the exception of Nos. 1 to 4 (which are fitted with Pulverizing Grinders only) according to the desire of the purchaser, are fitted with one of two styles of Grinders adapted, respectively, for Granulating or Pulverizing.

The new style Granulating Grinders will grind as fine as our old style No. 9 Spice Grinders, and when not otherwise specified the new Granulating Grinders will be furnished.

The new style Pulverizing Grinders will produce pulverized coffee and can also be regulated for granulating if desired. For granulating, however, they are inferior to the new style Granulating Grinders, although still superior to the old style granulating Grinders, occupying a position about midway between the two.

The Grinders of all our Mills are strong, do their work evenly, and, in the smaller sizes, can be regulated to grind coarse or fine by means of a Regulating or Thumb Screw. Nos. 9 to 24, 209 to 218 and 512 to 18,712 have a new regulating device so constructed as to enable the operator to adjust the Grinders, for fine or coarse grinding, while the mill is running. When required a new set of Grinders can be put in at small cost, as **all parts of our Mills are interchangeable.**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

(Continued.)

**T**HE 200 series is a line of very heavy Mills, being intended more particularly for store use in grinding coffee.

**The Nos. 209 to 218 Mills**, when run by power, can be specially fitted with our patented "Rapid" Grinders, (Pulverizing or Granulating) and it is therefore necessary to specify the purpose for which Mills are to be used and how fine the material is to be ground. When specifications are not given Mill will be fitted with Grinders for granulating coffee.

**Decorated Pulleys, 24" x 3" \$19.00 per pair**

**Maximum Power Required, 3 Horse.**

### SPEED

Granulating, 200 revolutions per minute.

Pulverizing, 75 revolutions per minute.

### PRODUCT

Granulating, 10 lbs. of Coffee per minute.

Pulverizing, 2½ lbs. of Coffee per minute.

**When Mills are run by Power leave off handle.**

Stand mills when run by power coming from below require shaft sufficiently extended so that belting will clear the legs.

Particular attention is invited to the new Mills, Nos. 512, 514, 712, 714, 716 and 718. These Mills, judged by capacity, price, ease of operation and quality of product, are ahead of any Mills on the market.

**Drug Mills (with fly wheels) Finished in Black; others in Rich Red, Maroon or Black, as ordered. All handsomely decorated.**

## ENTERPRISE

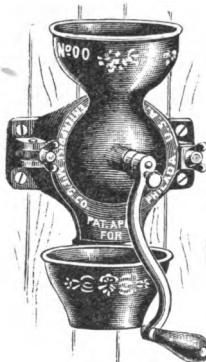
## Bone, Shell and Corn Mills

Mills Nos. 550, 650 and 750, for grinding **Dry Bones, Oyster Shells, Corn**, etc., we consider the best all around Mills ever put on the market. **They will not Pulverize.**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

CAPACITY OF HOPPER—4 ozs. OF COFFEE



No. 00, a side Mill,  
is intended to be  
screwed to the wall,  
dresser, or any other  
convenient place in  
the kitchen.

No. 0 can be clamped  
to a table or bench.

Grinds 6 ozs. of  
Coffee per minute.



No. 00, \$1.25

Weight, 6 lbs.  
Height, 9 in.

No. 0, \$1.50

Weight, 6 lbs. Height, 11 1/2 in.

Packed 12 in a case

---

Mills illustrated on this page are "Pulverizers"  
and are especially adapted for family use

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CAPACITY OF HOPPER—4 ozs. OF COFFEE

Grinds 6 ozs. of Coffee per minute



Showing No. 1 Mill Closed

No. 1, \$2.25

Height, 12 1/2 inches.

Weight, 10 lbs.

Packed 6 or 12 in a case

Grinders Warranted Equal to Steel

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

Capacity of Hoppers—1 lb. of Coffee



No. 350, \$3.50

Height, - - 16 $\frac{1}{2}$  inches

Weight, 17 lbs.

Mills Illustrated on this Page  
are Pulverizers.

Will Grind  $\frac{3}{4}$  lb. per minute.

Are adapted for Steamboats, Butchers, Lumber Camps or wherever it is desirable to save space.



No. 235, \$6.00

Height, 18 in. Diam. of Wheel, 17 in.

Weight, 29 lbs.



No. 450, \$4.50

Height, - - 21 inches

Weight, 9 $\frac{1}{2}$  lbs.

The No. 235 was designed especially for Butchers use in grinding spices.

Packed 3 or 6 in a case

Grinders Warranted Equal to Steel.

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

Capacity of Iron Hopper,  
4 ozs. of Coffee.

Capacity of Nickel Plated Hopper  
7 ozs. of Coffee.



Will Grind Six Ounces  
of Coffee per  
Minute

No. 2, \$3.75

Height, 12½ inches  
Wheels, 8¾ inches  
diameter  
Weight, 15 lbs.

Packed 6 in a Case

No. 2½, \$5.00

Height, 15 inches  
Wheels, 8¾ inches  
diameter  
Weight, 14 lbs.

Mills illustrated on this page are "Pulverizers"

Capacity of Iron Hopper,  
1-2 lb. of Coffee.

Capacity of Nickel Plated Hopper,  
3-4 lb. of Coffee.



Will Grind  
One-Half Pound  
of Coffee per  
Minute

No. 3, \$5.50

Height, 15 inches  
Wheels, 10¾ inches  
diameter  
Weight, 22½ lbs.

Packed 3 or 6 in a case

Grinders Warranted Equal to Steel



No. 4, \$8.00

Height, 20½ inches  
Wheels, 10¾ inches  
diameter  
Weight, 22 lbs.

Packed 1 in a case

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

Capacity of Iron Hopper— $3\frac{1}{4}$  lb. of Coffee



No. 5, \$8.00

Height, 17 inches. Wheels,  $12\frac{1}{2}$  inches diameter. Weight, 36 lbs.

Packed 3 in a case

Mills on this page will grind  $3\frac{1}{4}$  lb. of Coffee per minute

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

Capacity of Nickel-Plated Hopper— $1\frac{3}{4}$  lbs. of Coffee



No. 6, \$12.00

Height, 24 inches. Wheels,  $12\frac{1}{2}$  inches diameter. Weight, 35 lbs.

Packed 1 in a case

Grinders Warranted Equal to Steel

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mills

Capacity of Iron Hopper— $1\frac{3}{4}$  lbs. of Coffee



Height,  $21\frac{1}{2}$  inches.

Wheels, 17 inches diameter.

Weight, 62 lbs.

No. 7, \$11.00

Packed one in a crate

Mills on this page will grind a pound of coffee as fine as required ordinarily, in 75 turns.

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

Capacity of Nickel-Plated Hopper— $2\frac{1}{4}$  lbs. of Coffee

Height, 27 inches.

Wheels, 17 inches diameter.

Weight, 59 lbs.

No. 8, \$16.00

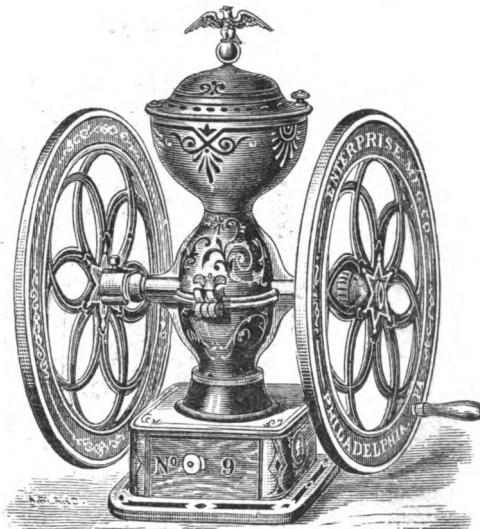
Packed in one crate and one box



Grinders Warranted Equal to Steel

# ENTERPRISE Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper—3 lbs. of Coffee



No. 9, \$16.00

Height, 24 inches.    Wheels, 19½ in. diameter.    Weight, 107 lbs.

Seventy-five turns by hand will grind a pound of Coffee as fine as required ordinarily and by power (larger Grinders being supplied) fifty turns.

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#### Can be Regulated to Grind Coarse or Fine while Running

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In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating Coffee.

18" x 2" Decorated Pulleys for power, \$14.00 per pair.

#### SPEED

Granulating, not over 200 revolutions per minute.

Pulverizing, not over 100 revolutions per minute.

#### POWER

Granulating, ½ horse per 100 revolutions per minute.

Pulverizing, 1 horse per 100 revolutions per minute.

#### Packed in one Crate

Grinders Warranted Equal to Steel

# Enterprise Coffee Mill

Capacity of Iron Hopper . . . . . 5 lbs. of Coffee



No. 209, \$24.00

Height, 33 inches. Wheels, 25 inches diameter. Weight, 156 lbs.

Fifty turns will Grind a pound of Coffee as fine as required ordinarily.

---

**Can be Regulated to Grind Coarse or Fine while Running**

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This Mill is not intended for Grinding Spices.

12" x 2" Decorated Pulleys for power, \$10.00 extra.

Speed not to exceed 200 revolutions per minute.

Requires one (1) Horse Power per 100 Revolutions per minute.

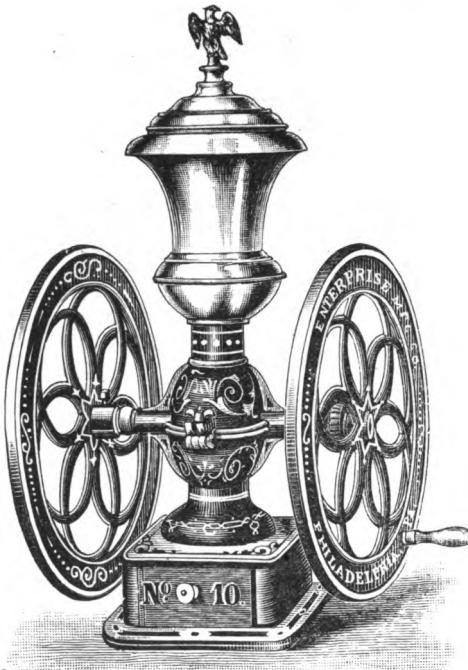
**Packed in a Crate**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Nickel-Plated Hopper—4½ lbs. of Coffee



**No. 10, \$21.00.**

Height, 28 inches.    Wheels, 19½ in. diameter.    Weight, 102 lbs.  
Seventy-five turns by hand will grind a pound of Coffee as fine as required ordinarily and by power (large Grinders being supplied) fifty turns.

### **Can be regulated to grind Coarse or Fine while Running**

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, \$14.00 per pair.

### **SPEED**

Granulating, not over 200 revolutions per minute.  
Pulverizing, not over 100 revolutions per minute.

### **POWER**

Granulating, ½ horse per 100 revolutions per minute.  
Pulverizing, 1 horse per 100 revolutions per minute.

**Packed in one crate and one box**

**Grinders Warranted Equal to Steel**

# Enterprise Coffee Mill

Capacity of Nickel-Plated Hopper—4½ lbs. of Coffee



**No. 210, \$30.00**

Height, 37 inches.    Wheels, 25 inches diameter.    Weight, 147 lbs.

Fifty turns will Grind a pound of Coffee as fine as required ordinarily.

---

**Can be Regulated to Grind Coarse or Fine while Running**

---

This Mill is not intended for Grinding Spices.

12" x 2" Decorated Pulleys for power, \$10.00 per pair.

Speed not to exceed 200 revolutions per minute.

Requires one (1) Horse Power per 100 Revolutions per minute.

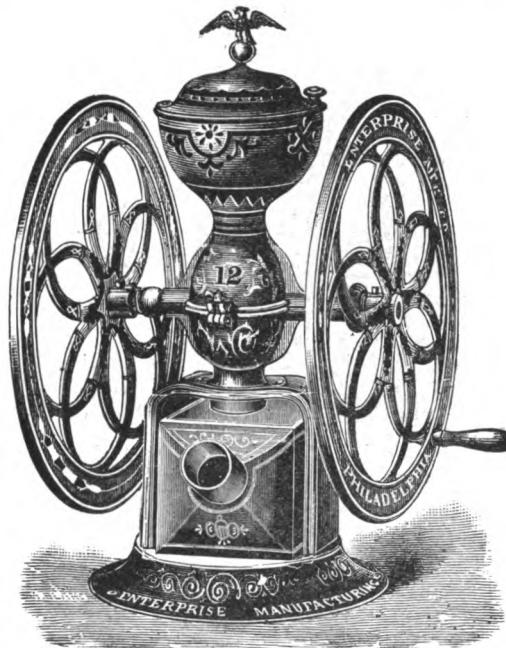
**Packed in one crate and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper—5 lbs. Coffee



No. 12, \$24.00

Height, 32 inches      Wheels, 25 inches diameter      Weight 141 lbs.

Fifty turns will Grind a pound of Coffee as fine as required ordinarily.

---

**Can be regulated to Grind Coarse or Fine while Running**

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In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, \$14.00 per pair.

#### SPEED

Granulating, not over 200 revolutions per minute.  
Pulverizing, not over 100 revolutions per minute.

#### POWER

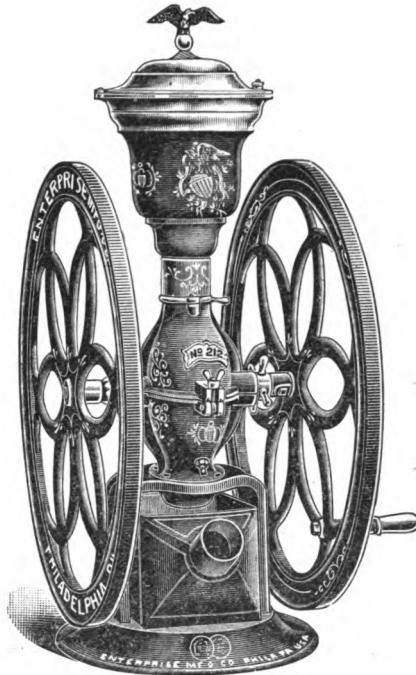
Granulating,  $\frac{1}{2}$  horse per 100 revolutions per minute.  
Pulverizing, 1 horse per 100 revolutions per minute.

#### Packed in a Crate

**Grinders Warranted Equal to Steel**

# Enterprise Coffee Mill

Capacity of Iron Hopper— $6\frac{1}{2}$  lbs. of Coffee



No. 212, \$30.00

Height, 43 inches      Wheels, 31 inches diameter      Weight, 211 lbs.

Fifty turns will Grind a pound of Coffee as fine as  
required ordinarily

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**Can be regulated to Grind Coarse or Fine while Running**

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This Mill is not intended for Grinding Spices  
12" x 2" Decorated Pulleys for power, \$10.00 extra

Speed not to exceed 200 revolutions per minute  
Requires (1) Horse Power per 100 Revolutions per minute

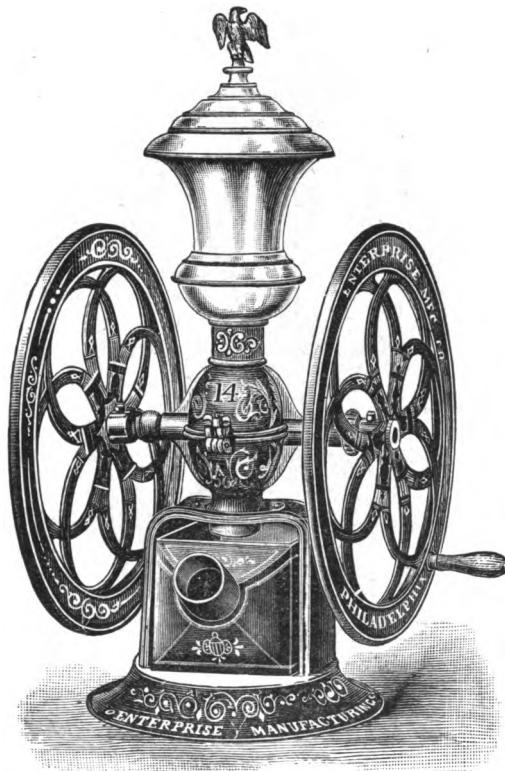
**Packed in two crates and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Nickel-Plated Hopper  $7\frac{1}{2}$  lbs. of Coffee



No. 14, \$30.00

Height, 42 inches. Wheels, 25 inches diameter. Weight, 128 lbs.  
Fifty turns will Grind a pound of Coffee as fine as  
required ordinarily.

**Can be regulated to Grind Coarse or Fine while Running**

In ordering specify purpose for which Mill is to be used and how  
fine material is to be ground. When specifications are not given Mill  
will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, \$14.00 per pair.

### SPEED

Granulating, not over 200 revolutions per minute.  
Pulverizing, not over 100 revolutions per minute.

### POWER

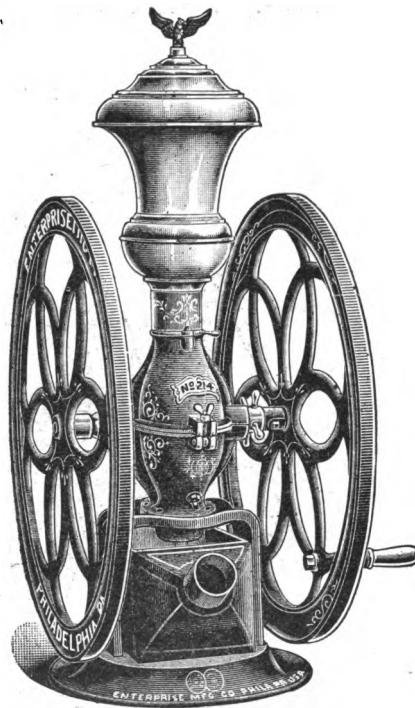
Granulating,  $\frac{1}{2}$  horse per 100 revolutions per minute.  
Pulverizing, 1 horse per 100 revolutions per minute.

**Packed in one crate and one box**

**Grinders Warranted Equal to Steel**

# Enterprise Coffee Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



No. 214, \$35.00

Height, 44 inches. Wheels, 31 inches diameter. Weight, 199 lbs.

Fifty turns will Grind a pound of Coffee as fine as  
required ordinarily.

---

**Can be Regulated to Grind Coarse or Fine while Running**

---

This Mill is not intended for Grinding Spices.

12" x 2" Decorated Pulleys for power, \$10.00 per pair.

Speed not to exceed 200 revolutions per minute

Requires one (1) Horse Power per 100 Revolutions per minute.

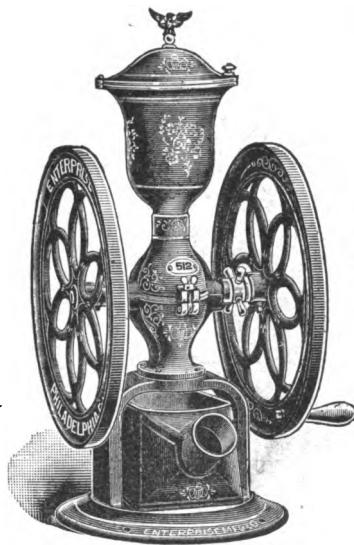
**Packed in two crates and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper—2 lbs of Coffee



No. 512, \$13.50

Height, 31 inches.    Wheels, 17 inches diameter.    Weight, 62 lbs.

One hundred and twenty turns will Grind a pound of  
Coffee as fine as required ordinarily.

---

Can be Regulated to Grind Coarse or Fine while Running

---

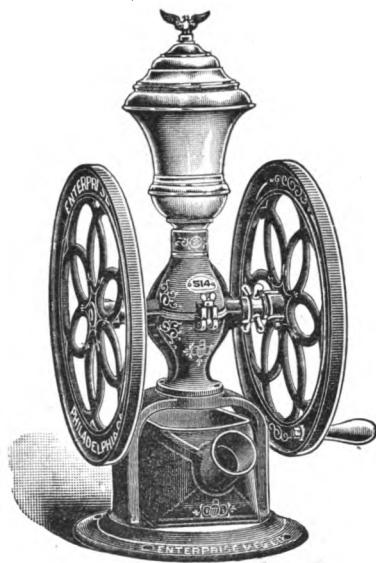
In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

Packed in one crate and one box

Grinders Warranted Equal to Steel

# ENTERPRISE Rapid Grinding AND Pulverizing Mill

Capacity of Nickel-Plated Hopper  $2\frac{1}{4}$  lbs. of Coffee



No. 514, \$17.00

Height, 31 inches.    Wheels, 17 inches diameter.    Weight, 58 lbs.

One hundred and twenty turns will Grind a pound of Coffee  
as fine as required ordinarily.

---

Can be Regulated to Grind Coarse or Fine while Running

---

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

Packed in one crate and one box

Grinders Warranted Equal to Steel

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper— $3\frac{1}{2}$  lbs. of Coffee



No. 712, \$18.00

Height, 36 inches.    Wheels, 19 inches diameter    Weight, 99 lbs.  
Seventy-five turns will grind a pound of Coffee as fine  
as required ordinarily.

---

Can be Regulated to Grind Coarse or Fine while Running

---

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, \$12.00 per pair.

### SPEED

- Granulating, not over 200 revolutions per minute.
- Pulverizing, not over 100 revolutions per minute.

### POWER

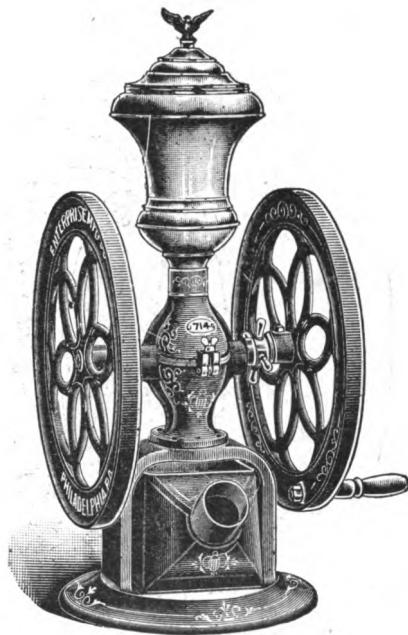
Granulating,  $\frac{1}{4}$  Horse per 100 revolutions per minute.  
Pulverizing,  $\frac{1}{2}$  Horse per 100 revolutions per minute.

Packed in one crate and one box.

Grinders Warranted Equal to Steel.

# ENTERPRISE Rapid Grinding AND Pulverizing Mill

Capacity of Nickel-Plated Hopper—4 lbs of Coffee.



**No. 714, \$22.00**

Height, 36 inches.    Wheels, 19 inches diameter.    Weight, 90 lbs.  
Seventy-five turns will Grind a pound of Coffee as fine as  
required ordinarily.

---

#### Can be Regulated to Grind Coarse or Fine while Running

---

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, \$12.00 per pair.

#### SPEED

Granulating, not over 200 revolutions per minute.  
Pulverizing, not over 100 revolutions per minute.

#### POWER

Granulating,  $\frac{1}{4}$  Horse per 100 revolutions per minute  
Pulverizing,  $\frac{1}{2}$  Horse per 100 revolutions per minute

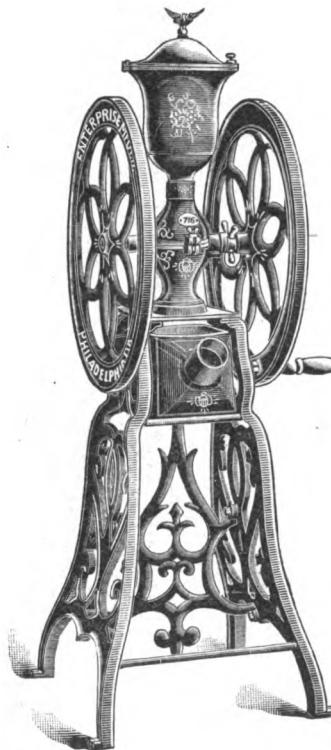
Packed in two crates and one box.

Grinders Warranted Equal to Steel.

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper— $3\frac{1}{2}$  lbs. of Coffee



No. 716, \$32.50

Height, 5 feet.      Wheels, 25 inches diameter.      Weight, 170 lbs.  
Seventy five turns will Grind a pound of Coffee as fine as  
required ordinarily.

**Can be Regulated to Grind Coarse or Fine while Running**

In ordering specify purpose for which Mill is to be used and how  
fine materials is to be ground. When specifications are not given  
Mill will be sent with Grinders for granulating coffee.

14" x 1 1/2" Decorated Pulleys for power, \$12.00 per pair.

### SPEED

Granulating, not over 200 revolutions per minute  
Pulverizing, not over 100 revolutions per minute

### POWER

Granulating,  $\frac{1}{4}$  Horse per 100 revolutions per minute  
Pulverizing,  $\frac{1}{2}$  Horse per 100 revolutions per minute

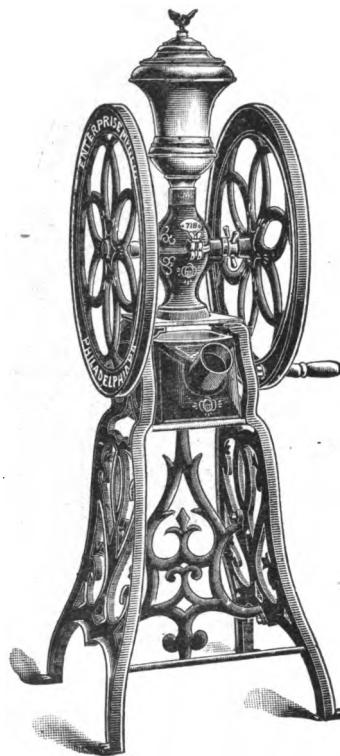
**Packed in two crates and one box.**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Nickel Plated Hopper—4 lbs. of Coffee



No. 718, \$36.50

Height, 5 feet      Wheels, 25 inches diameter      Weight, 162 lbs.  
Seventy-five turns will Grind a pound of Coffee as fine as  
required ordinarily

**Can be Regulated to Grind Coarse or Fine while Running**

In ordering specify purpose for which Mill is to be used and how  
fine material is to be ground. When specifications are not given Mill  
will be sent with Grinders for granulating coffee.

14" x 1 1/2" Decorated Pulleys for Power, \$12.00 per pair.

### SPEED

Granulating, not over 200 revolutions per minute.  
Pulverizing, not over 100 revolutions per minute.

### POWER

Granulating,  $\frac{1}{4}$  Horse per 100 revolutions per minute.  
Pulverizing,  $\frac{1}{2}$  Horse per 100 revolutions per minute.

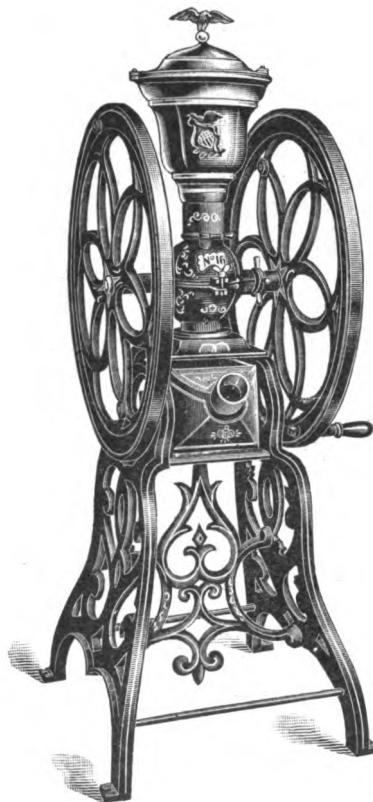
**Packed in two crates and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Iron Hopper—6½ lbs. of Coffee



No. 16, \$40.00

Height, 5 ft. 3 inches    Wheels, 31 inches diameter    Weight, 250 lbs  
Fifty turns will grind a pound of Coffee as fine as required ordinarily

**Can be Regulated to Grind Coarse or Fine while running**

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, \$14.00 per pair

### SPEED

Granulating not over 200 revolutions per minute  
Pulverizing, not over 100 revolutions per minute

### POWER

Granulating, ½ horse per 100 revolutions per minute  
Pulverizing, 1 horse per 100 revolutions per minute

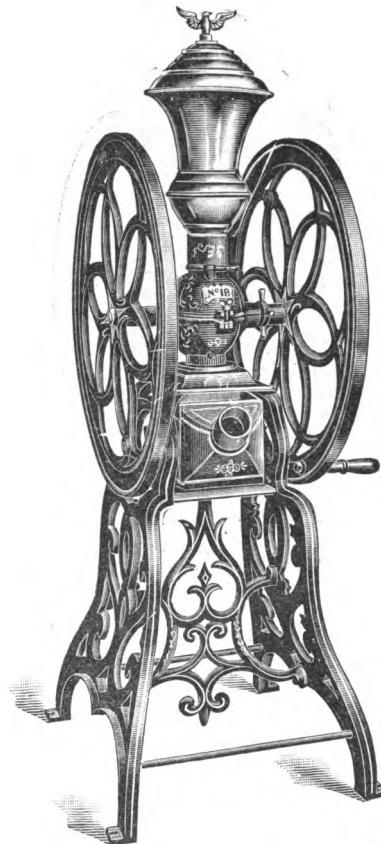
**Packed in two crates and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



**No. 18, \$45.00**

Height, 5 ft. 8 inches    Wheels, 31 inches diameter    Weight, 233 lbs.  
Fifty turns will grind a pound of coffee as fine as required ordinarily

**Can be Regulated to Grind Coarse or Fine while Running**

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grindets for granulating coffee.

**18" x 2" Decorated Pulleys for power, \$14.00 per pair**

### **SPEED**

Granulating not over 200 revolutions per minute  
Pulverizing, not over 100 revolutions per minute

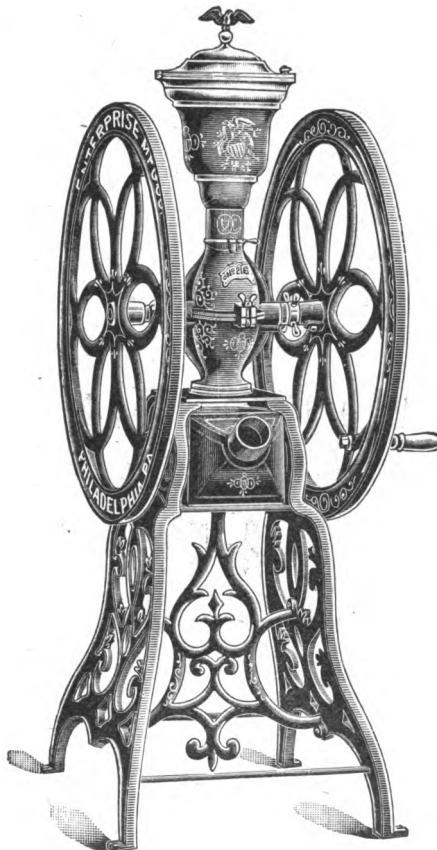
### **POWER**

Granulating,  $\frac{1}{2}$  horse per 100 revolutions per minute  
Pulverizing, 1 horse per 100 revolutions per minute

**Packed in two crates and one box**  
**Grinders Warranted Equal to Steel**

# Enterprise Coffee Mill

Capacity of Iron Hopper— $6\frac{1}{2}$  lbs. of Coffee



**No. 216, \$47.50**

Height, 5 ft. 8 in.      Wheels, 35 in. diameter      Weight, 320 lbs.

Fifty turns will Grind a pound of Coffee as fine as required ordinarily.

---

**Can be Regulated to Grind Coarse or Fine while Running**

---

This Mill is not intended for Grinding Spices by hand

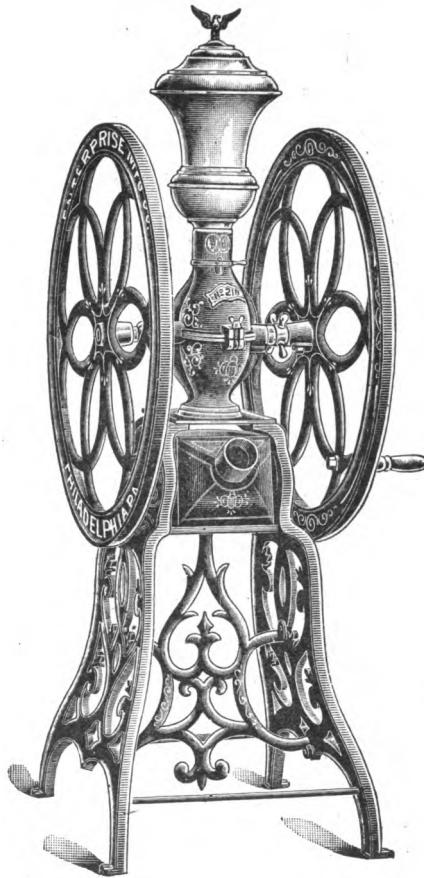
**For use with Power and for Pulverizing, see page 47**

**Packed in two crates and one box**

**Grinders warranted Equal to Steel**

# Enterprise Coffee Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



**No. 218, \$52.50**

Height, 5 ft. 9½ inches    Wheel, 35 inches diameter    Weight, 307 lbs.

Fifty turns will Grind a pound of Coffee as fine as required ordinarily.

---

**Can be Regulated to Grind Coarse or Fine while Running**

---

This Mill is not intended for Grinding Spices by hand

**For use with Power and for Pulverizing, see page 47**

**Packed in two crates and one box**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

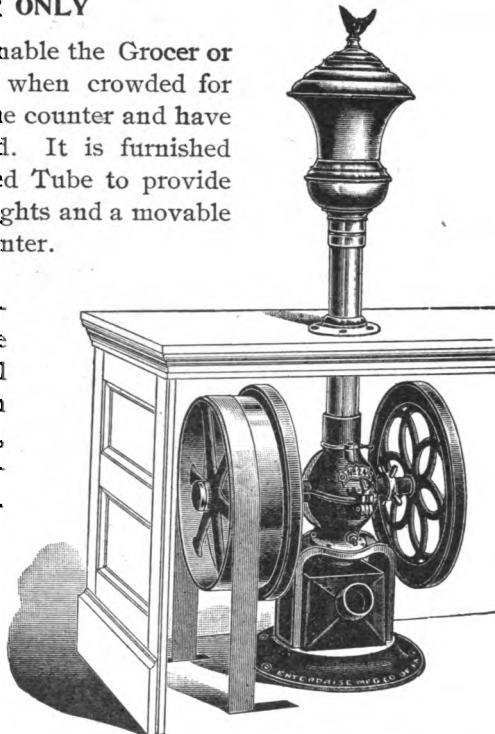
Capacity of Nickel-Plated Hopper— $7\frac{1}{2}$  lbs. of Coffee

### FOR POWER ONLY

**S**O constructed as to enable the Grocer or General Merchant, when crowded for room, to place it under the counter and have the Hopper only exposed. It is furnished with an extended Nickeled Tube to provide for counters of different heights and a movable Collar for fastening to counter.

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

No. 24, \$45.00



Height of Mill only, 23 in.

Width, 17 in.

Weight, 155 lbs.

Pulleys, 18" x 2"

---

Can be Regulated to Grind Coarse or Fine while Running

---

### SPEED

Granulating, not over 200 revolutions per minute.

Pulverizing, not over 100 revolutions per minute.

### POWER

Granulating,  $\frac{1}{2}$  horse per 100 revolutions per minute.

Pulverizing, 1 horse per 100 revolutions per minute.

### PRODUCT

Granulating, 4 lbs. of Coffee per minute.

Pulverizing,  $1\frac{1}{2}$  lbs. of Coffee per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

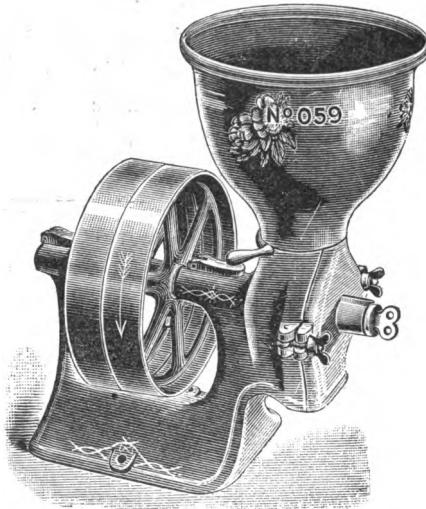
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

### FOR POWER ONLY

Adapted for Farmers to Grind Wheat, Corn, etc., by Windmill or other Power

Capacity of Iron Hopper—5 lbs. of Coffee



**No. 059, \$20.00**

Height, 20 inches.

Length, 15 inches.

Weight, 60 lbs.

Diameter of Throat, 3 inches. Pulleys,  $10 \times 1 \frac{3}{4}$  inches.

#### CAPACITY

Granulating 2 lbs. of Coffee per minute.

Pulverizing  $\frac{1}{2}$  lb. of Coffee per minute.

#### Can be Regulated to Grind Coarse or Fine while Running

Can be furnished with either of three styles of grinders—Granulating, Pulverizing or Spice. In ordering specify purpose for which Mill is to be used and how fine the material is to be ground. When specifications are not given the Mill will be sent with Grinders for Granulating coffee.

#### Extra Grinders should be ordered by Pattern number

##### SPEED

Granulating not over 400 revolutions per minute.

Pulverizing not over 250 revolutions per minute.

##### POWER

Granulating  $\frac{1}{8}$  Horse per 100 revolutions per minute.

Pulverizing  $\frac{3}{8}$  Horse per 100 revolutions per minute.

#### Packed in a crate

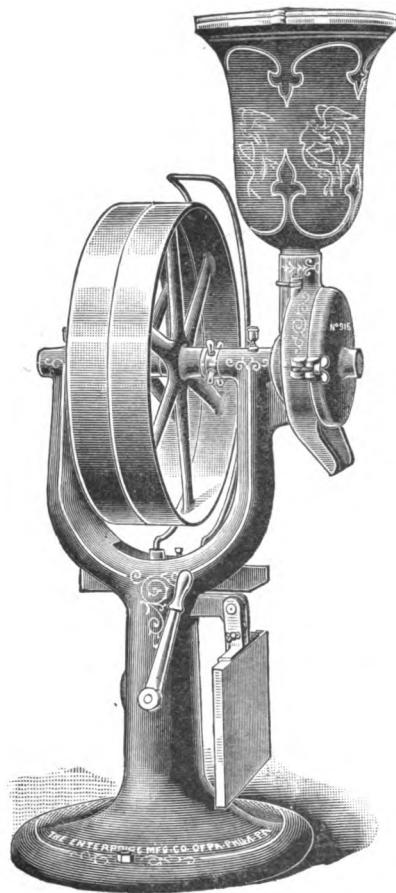
#### Grinders Warranted Equal to Steel

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

### FOR POWER ONLY

Capacity of Iron Hopper—20 lbs. of Coffee



No. 916, \$125.00

Height, 6 ft.    Weight, 600 lbs.    Decorated Pulleys, 26 x 3 inches

Distance from outlet to floor, 32 inches

Diameter of Base, 24 inches

**Grinders Warranted Equal to Steel**

**D**ESIGNED for Grocers and Coffee Roasters who grind coffee in large quantities and is therefore especially constructed with a view to Strength and Durability.

The bearings are **Bronze** and **Anti-Friction** and require only a drop of oil occasionally. **Can be Regulated to Grind Fine or Coarse while Running**

The shelf may be raised or lowered instantly to admit of a barrel being placed under outlet.

#### **SPEED**

Granulating, 200 revolutions per minute.

Pulverizing, 75 revolutions per minute.

#### **Maximum Power Required**

3 horse.

#### **CAPACITY**

Granulating, 10 pounds Coffee per minute.

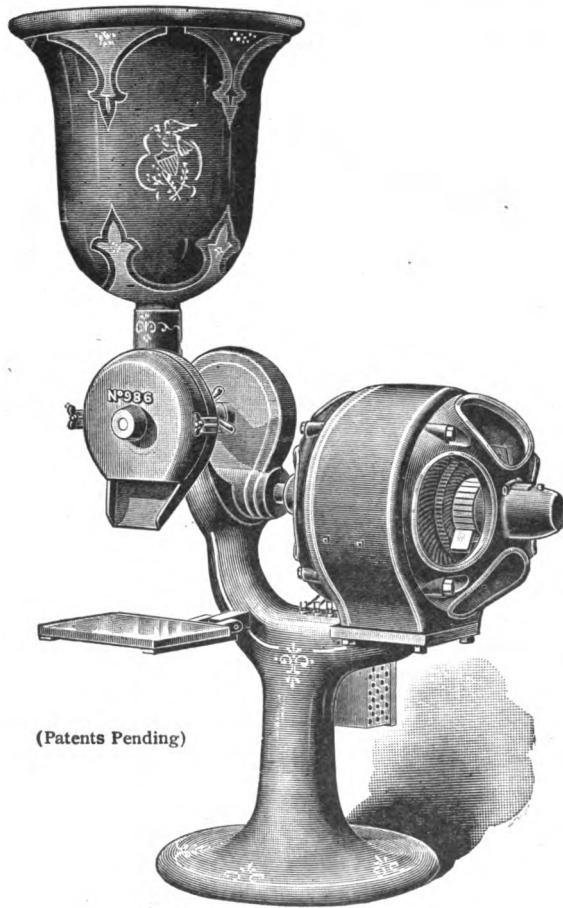
Pulverizing, 3 pounds Coffee per minute.

In ordering, specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

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# ENTERPRISE Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S 3 H. P. MOTOR  
Capacity of Iron Hopper—50 lbs. of Coffee



(Patents Pending)

No. 986

Height, 6 ft.      Diameter of base, 24 in.      Weight, 900 lbs.

The No. 986 is intended for large Grocers, Coffee Roasters, etc., the capacity being very large. Will be furnished with Motor for Direct Current only. Adjusted for Fast or Slow speed, and can be instantly changed from one to the other.

All Remarks Pertaining to No. 916 Mill on Page 73 are applicable to this Mill  
**GRINDING CAPACITY**

Fast Speed, Granulating, 10 lbs. of Coffee per minute

Slow Speed, Granulating, 6 lbs. of Coffee per minute

“ Pulverizing, 3 lbs. of Coffee per minute

**Can be Regulated for Fine or Coarse Grinding while the Mill is Running**

Pulverizing Grinders Furnished only when so ordered

**Price on Application.**

**Directions with Each Machine**

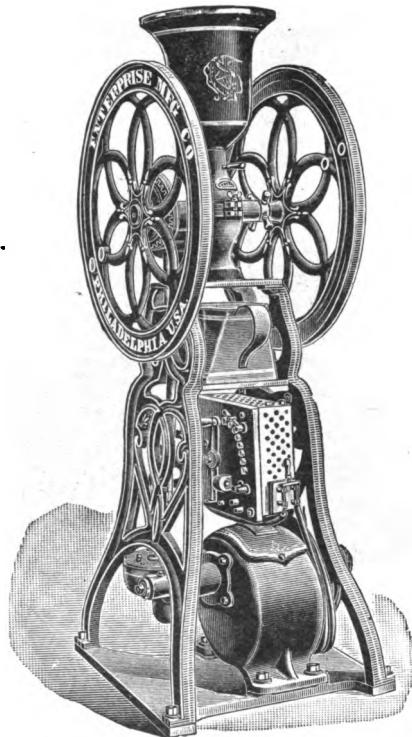
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S 34 H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee

(Patents Pending)



### No. 8716

Height, 5 ft. 3 in. Diameter of fly wheels, 25 in. Weight, 380 lbs.

Can be furnished for Direct Current only.

There are two speeds, Fast and Slow, which can be instantly changed from one to the other.

### GRINDING CAPACITY

#### Fast Speed

Granulating, 3 lbs. Coffee per minute

#### Slow Speed

Granulating, 2 lbs. Coffee per minute

Pulverizing,  $\frac{1}{2}$  lb. Coffee per minute

Can be Regulated for Fine or Coarse Grinding while Mill is Running

Pulverizing Grinders furnished only when so ordered

Price on Application

Directions with Each Machine

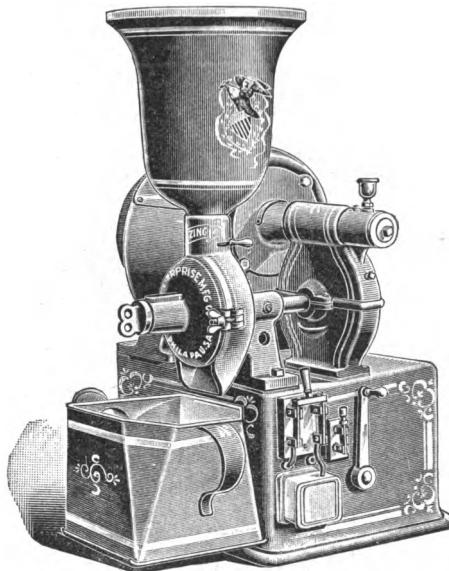
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'s  $\frac{1}{2}$  H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee

(Patents Pending)



No. 8712

Height, 30 in. Length, 22 in. Width, 19 in. Weight, 250 lbs.

Will be furnished for Direct or Alternating Current.

The machines for Direct Current are adjusted for **Fast** or **Slow** speed and can be instantly changed from one to the other. Those for Alternating Current have but one speed, which is **Slow**.

### GRINDING CAPACITY

#### Fast Speed

Granulating, 3 lbs. Coffee per minute

#### Slow Speed

Granulating, 2 lbs. Coffee per minute

Pulverizing,  $\frac{1}{2}$  lb. Coffee per minute

**Can be Regulated for Fine or Coarse Grinding while Mill is Running**

Pulverizing Grinders furnished only when so ordered

Price on Application

Directions with Each Machine

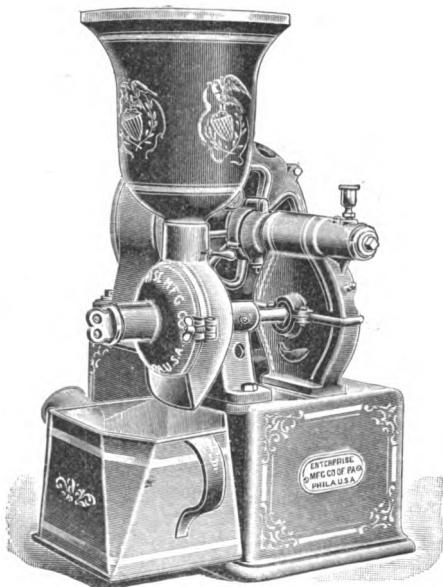
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S  $\frac{1}{2}$  H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee

(Patents Pending)



No. 8712

Height, 30 in. Length, 22 in. Width, 18 in. Weight, 250 lbs.

The above illustration shows design of No. 8712 Mill equipped with Motor for Alternating Current.

Mills fitted with Alternating Current Motors have but one speed, which is Slow.

### GRINDING CAPACITY

Granulating, 2 lbs. of Coffee per minute.

Pulverizing,  $\frac{1}{2}$  lb. of Coffee per minute.

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Can be Regulated for Fine or Coarse Grinding while Mill is Running

---

Pulverizing Grinders furnished only when so ordered.

Price on Application.

Directions with Each Machine.

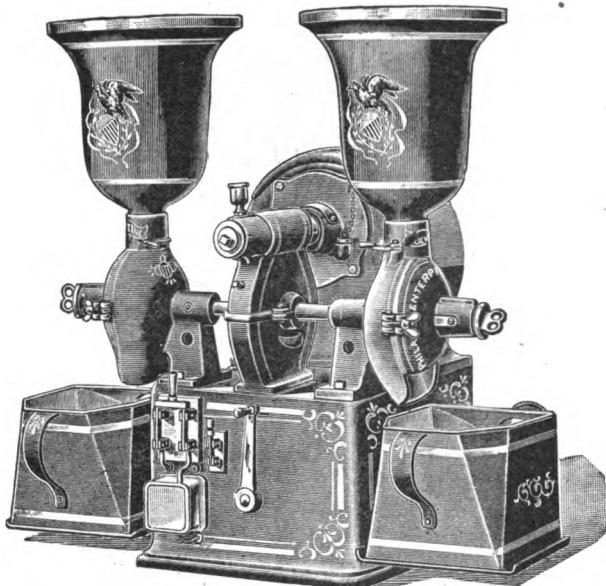
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S  $\frac{3}{4}$  H. P. MOTOR

Capacity of Each Iron Hopper—6 lbs. of Coffee

(Patents Pending)



No. 08712

### For Direct Current

Height, 30 in. Length, 22 in. Width, 24 in. Weight, 285 lbs.

One Mill fitted with Grinders for Granulating and the other for Pulverizing. There are two speeds, **Fast** and **Slow**, which can be instantly changed from one to the other.

### GRINDING CAPACITY

#### Fast Speed

Granulating, 3 lbs. of Coffee per minute.

#### Slow Speed

Granulating, 2 lbs. of Coffee per minute.

Pulverizing,  $\frac{1}{2}$  lb. of Coffee per minute.

Both Mills can be used for grinding at the same time,  
but on **Slow Speed** only.

Can be Regulated for Fine or Coarse Grinding while Mill is Running

Directions with Each Machine

Price on Application

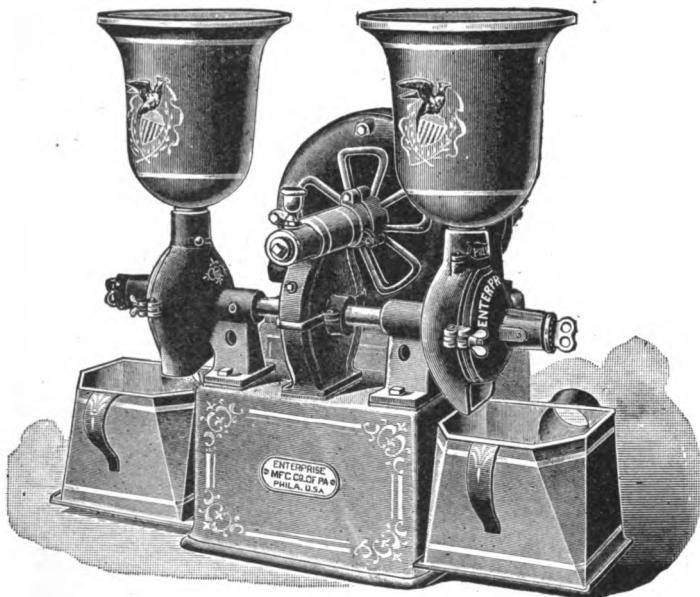
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S  $\frac{1}{2}$  H. P. MOTOR

Capacity of each Iron Hopper—6 lbs. of Coffee

(Patents Pending)



No. 08712

For Alternating Current

Height, 30 in. Length, 22 in. Width, 23 in. Weight, 300 lbs.

One Mill fitted with Grinders for Granulating, the other for Pulverizing.

Alternating Current machines have but one speed, which is **Slow**.

This machine being fitted with  $\frac{1}{2}$  H. P. Motor, the operator must not attempt to use both mills at the same time, as the Motor is not sufficiently powerful.

### GRINDING CAPACITY

Granulating, 2 lbs. of Coffee per minute.

Pulverizing,  $\frac{1}{2}$  lb. of Coffee per minute.

Can be Regulated for Fine or Coarse Grinding while Mill is Running

Directions with each Machine. Price on Application

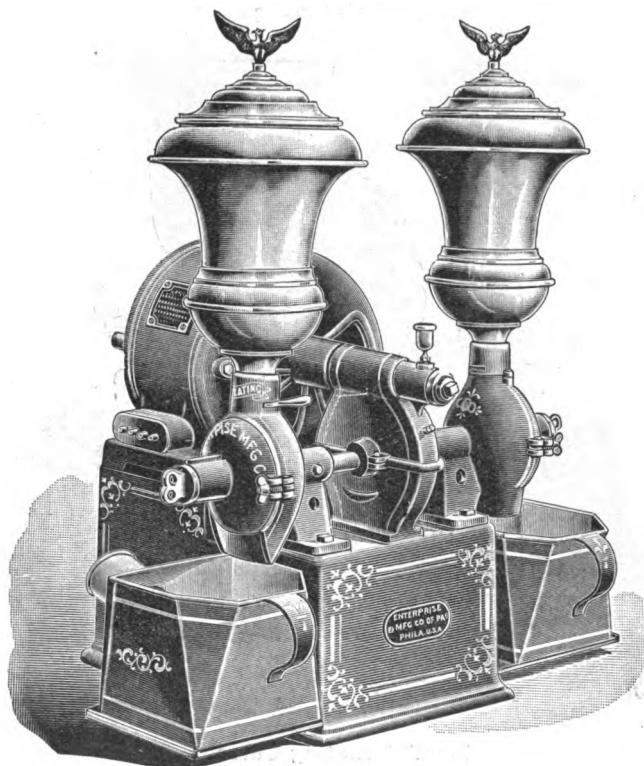
# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO.'S 1 H. P. MOTOR

Capacity of each Nickel Plated Hopper—7½ lbs. of Coffee

(Patents Pending)



No. 18712

For Alternating Current Only

Height, 36 in. Length, 26 in. Width, 25 in. Weight, 275 lbs.

One Mill fitted with Grinders for Granulating and the other for Pulverizing.

Alternating Current Machines have but one speed, which is **Slow**.

The No. 18712 is the same as the No. 08712, on preceding page, with the exception of its having greater Horse Power, thereby involving larger Motor and Base.

### GRINDING CAPACITY

With both Mills in operation at the same time.

Granulating, 3 lbs. of Coffee per minute.

Pulverizing,  $\frac{1}{2}$  lb. of Coffee per minute.

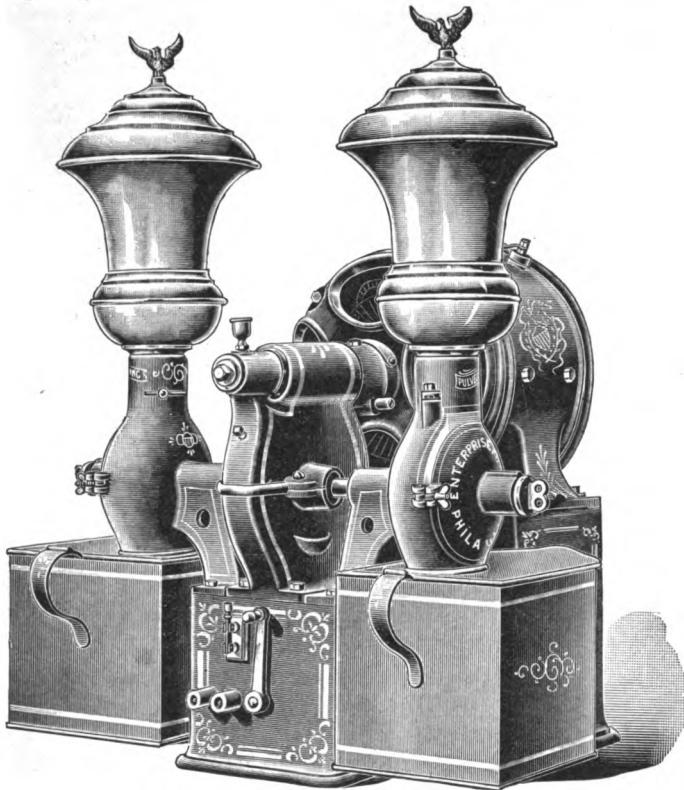
Can be Regulated for Fine or Coarse Grinding while Mill is Running  
Directions with each Machine. Price on Application

# ENTERPRISE

## Rapid Grinding AND Pulverizing Mill

FITTED WITH GENERAL ELECTRIC CO'S 2 H. P. MOTOR

Capacity of Each Nickel Plated Hopper—10 lbs. of Coffee



No. 0812

For Direct Current Only

Length, 36 in.   Width, 34 in.   Height, 45 in.   Weight, 650 lbs.

One Mill fitted with Grinders for Granulating and the other for Pulverizing. There are two speeds, **Fast** and **Slow**, which can be instantly changed from one to the other.

### GRINDING CAPACITY

#### Fast Speed

Granulating, 9 lbs. of Coffee per minute

#### Slow Speed

With both mills in operation at the same time

Granulating, 6 lbs. of Coffee per minute

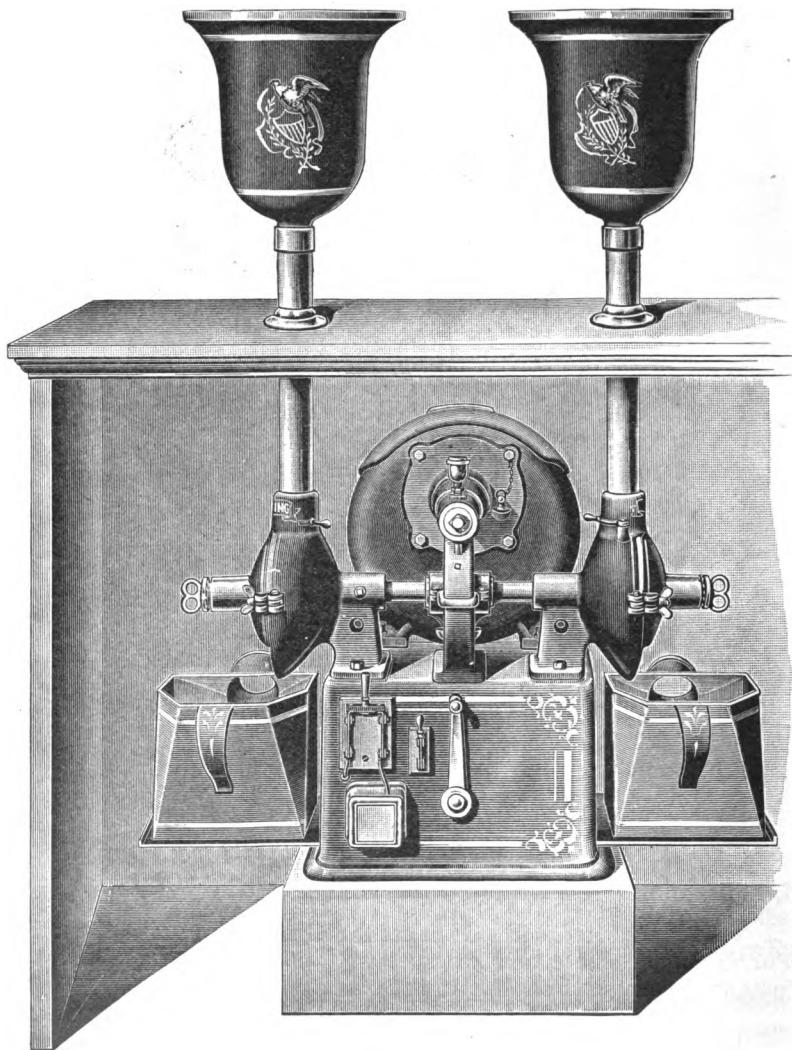
Pulverizing, 2 lbs. of Coffee per minute

Can be Regulated for Fine or Coarse Grinding while Mill is Running

Directions with each Machine

Price on Application

ENTERPRISE  
Rapid Grinding <sup>AND</sup> Pulverizing Mill  
FITTED WITH GENERAL ELECTRIC CO.'S MOTOR



The above illustration shows double Mill with extended tubes, so that the Grocer who is crowded for room can place same under counter, thus saving space which is very often at a premium in grocery stores.

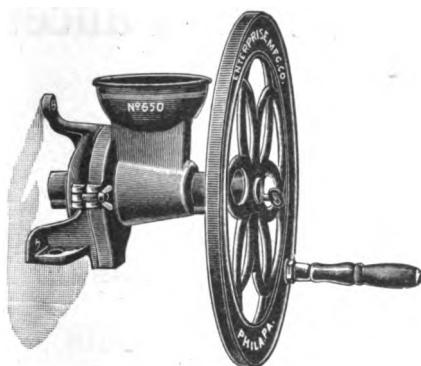
The No. 8712 described on pages 76 and 77 will also be furnished with extended tubes, when so ordered.

The extended tubes are of sufficient length to suit counter of any height.

# ENTERPRISE Bone, Shell and Corn Mills

No. 650

No. 750



Height, 11 inches.

Length, 12 inches.

Width, 9 inches.

Diameter of Throat, 3½ inches.

Wheel, 19 inches diameter.

Weight, 47½ lbs.

Height, 17¼ inches.

Length, 12 inches.

Width, 8½ inches.

Diameter of Throat, 3½ inches.

Wheel, 19 inches diameter.

Weight, 60 lbs.

**Capacity—1¼ bushels of Corn per hour**

IT is a well-known fact that ground bones and shells, cracked corn, etc., are excellent for poultry. These Mills are especially adapted to grinding Bones (when dry only), Shells, Corn, Roots, Bark, Grain, Chicken Feed, Salt, etc. When it is considered that Ground Bones is one of the best fertilizers, the Mills soon pay for themselves for that purpose alone.

They are good general mills for Farmers, Poultrymen, etc., and for compactness, strength and durability we regard them as unexcelled.

Our No. 650 commends itself to those who wish to save space. The ease with which it may be screwed or fastened to the wall, post, etc., is evident from a glance at the illustration.

**These Mills are not intended for Grinding "Green Bones"  
"Green Bones" can only be shaved, not Ground**

## PRICES

**No. 550, \$7.00**

**No. 650, \$7.50**

**No. 750, \$8.50**

**No. 550 is same as No. 750, but with crank instead of fly wheel**

When desired, we furnish above Mill fitted with 12 x 3 inch single (\$5.00 extra) or double (\$10.00 extra) Pulleys for power.

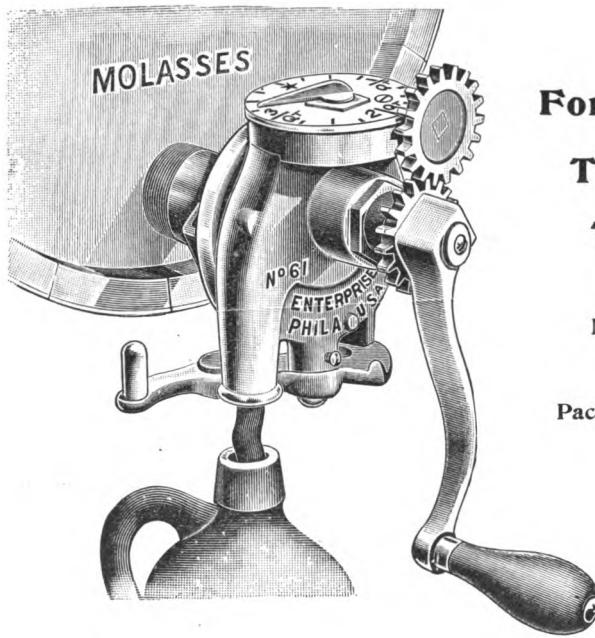
**Packed one in a crate**

**Grinders Warranted Equal to Steel**

# ENTERPRISE

## Improved Patent Suction and Force Measuring Faucet

• TINNED •



For Molasses  
Thick Oils  
Tar, etc.

No. 61, \$3.00

Packed 12 in a case

**W**ARRANTED to measure correctly and draw a gallon of molasses in winter in one minute. The only measuring Faucet ever invented which has stood the test, having had its durability and economy proven by years of experience.

No Grocer can afford to be without it.

---

### ADVANTAGES OVER THE OLD STYLE MOLASSES GATE

1st. **It Saves Time**, as it draws molasses, winter and summer, directly into a jug or bottle without the use of a funnel.

2d. **It is Cleaner**, as it dispenses with the use of measures, and is consequently free from flies and dirt.

# ENTERPRISE

## Improved Patent Suction

## and Force Measuring Faucet

---

### DIRECTIONS

1st. Tallow the thread or part of the Faucet which screws into the barrel.

2d. Insert a lever into the mortise or slot in the back part of the Faucet, and a convenient method is had of turning it in and out of the barrel.

3d. Set the register hand on the face of the Dial at the mark opposite the star (\*). This can be done by moving it by hand either to the right or left.

4th. Open the Nozzle Gate, then turn the Crank until the register hand indicates the desired quantity, always commencing with the handle of the Crank down. Each revolution of the Crank turns out a gill, four revolutions a pint, eight revolutions a quart, etc.

5th. Draw half gallon of molasses before testing the correctness of the Faucet, in order that the air in the chamber may be exhausted.

6th. Oil the shaft occasionally.

Each Faucet is **warranted** to measure according to U. S. Standard.

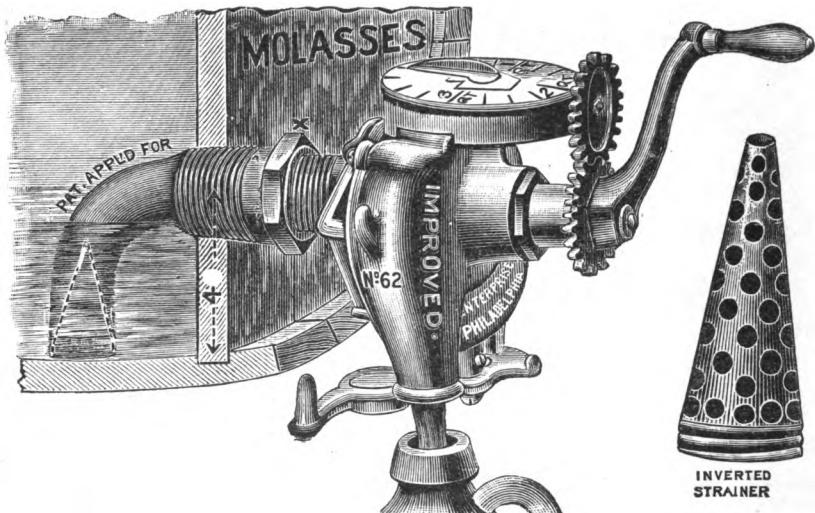
~~NOTE~~ It is known to be a common fact that many measures in use, whether stamped or otherwise, are incorrect, and our Faucet will **not** agree with such measures. A gallon measure should contain eight pounds, five and one-third ounces of water. Our Faucet will invariably be found correct when this test is made.

**NOTE**—If Faucets become clogged, stuck or rusted from disuse or other causes, they may be restored to good working order by immersing them in boiling water until the parts become loosened, and then using **immediately**.

# Enterprise Measuring Faucet

## WITH DRAINING ATTACHMENT

TINNED



No. 62

PRICES

Faucet with Draining Attachment	-	-	-	\$4.00
Draining Attachment only	-	-	-	1.00

Packed twelve in a case

No. 98	ENTERPRISE MFG CO. PHILA. PA. U.S.A.	.75
--------	--------------------------------------	-----

**Wrench (length, 23 inches, malleable and tinned) made specially for  
Attaching and detaching Draining Attachment**

The attachment makes it possible to drain the barrel completely. It can be attached to all our Faucets now in use or on the market.

### DIRECTIONS FOR USE

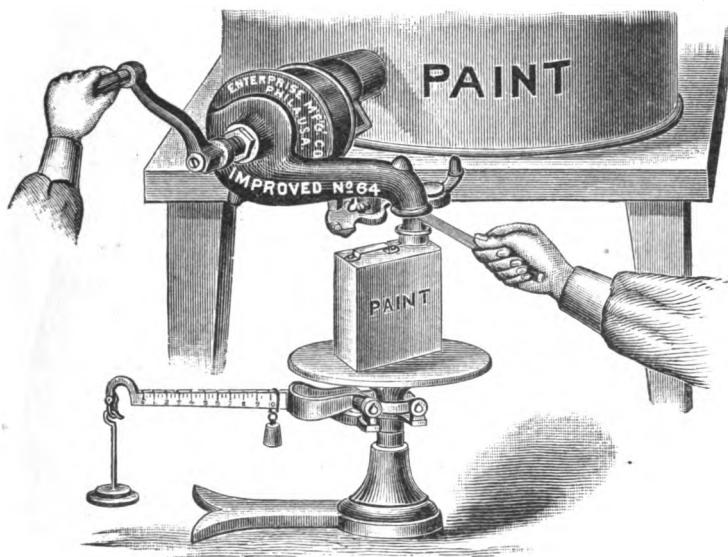
After boring the hole in the head of the barrel, the centre of which hole should be at a distance of four (4) inches from the inside edge of the bottom stave, be particular that the Attachment is so inserted that its spout and the discharge nozzle of the Faucet point **downward** in the same vertical plane. The word **Top** occurs at the apex of one of the angles of the hexagonal nut of the Attachment. The cross (X) marked on the illustration designates the position of **Top**. The Attachment is in correct position only when the word **Top** is on *top*. When attaching to old Faucets, be careful to screw the Attachment on the Faucet as tightly as possible, leaving the word **Top** in position as described.

When inserting in barrel use Wrench on hexagon part of Attachment **only**.

# ENTERPRISE

## Suction and Force Paint Faucet

~~• TINNED •~~



**No. 64, \$5.00**

**Packed 12 in a case**

**Just the thing for Paint Manufacturers**

**An Effective Faucet for Drawing Thick Liquids**

**T**HE Suction or Paint Faucet, which might be called a Weighing Faucet, is intended for drawing out of barrels or cans Paint, Tar, etc. By means of the Short Crank and the discharge nozzle being at some distance to the right, the operator is enabled to use both hands.

The illustration represents the manner of drawing Paint directly into a small can on a scale, where it can be weighed, then removed and another put in place for a like operation.

# ENTERPRISE

## Self-Priming and Measuring Pump

WITH NEW TOTAL REGISTERING DEVICE

### For Measuring

**Molasses, Heavy Oils,  
Tar and other  
Thick Liquids**

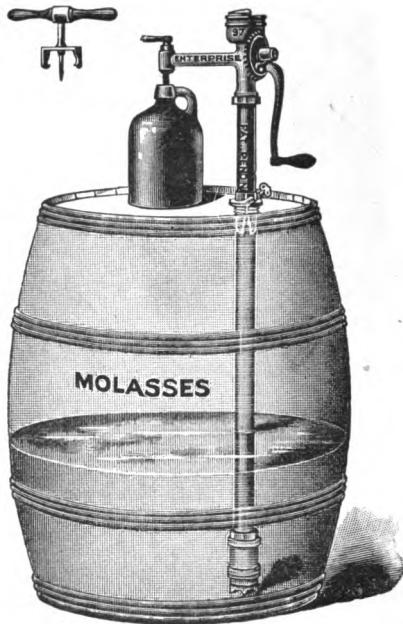
Each revolution of the Crank  
pumps a gill.  
4 revolutions a pint, etc.

### NO PRIMING IS NECESSARY

Simply insert in the  
barrel and it is  
ready for use.

Has a patent Clamp, operated  
by a Thumb-Screw only, to  
fasten to barrel.

Extreme Length, 54 inches.



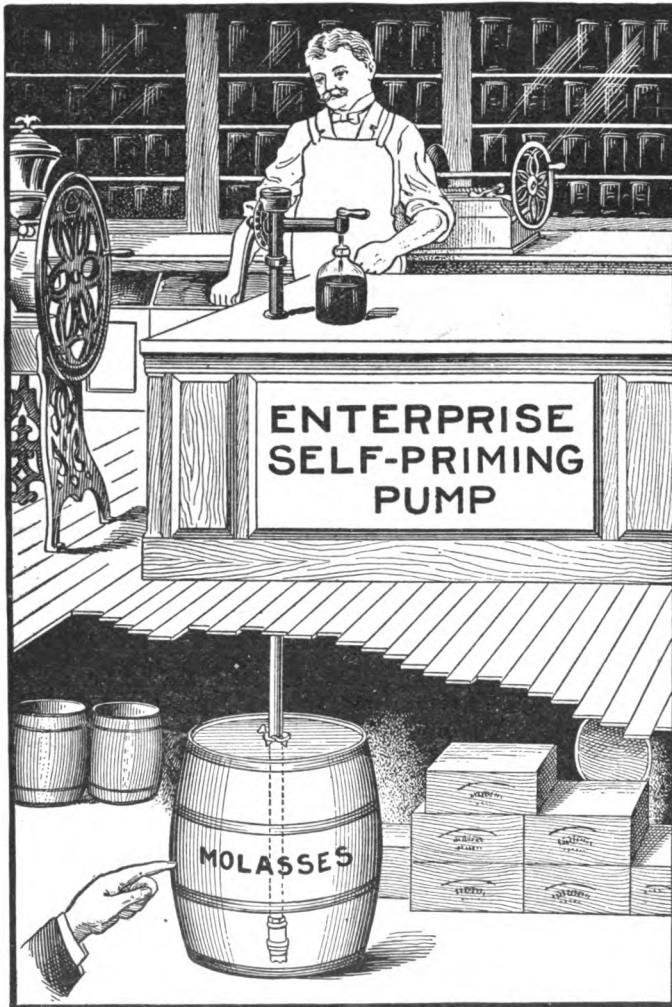
### PRICES

No. 97, Pump and Auger	.....	\$6.75
No. 97, Pump only	.....	6.00
No. 97, Auger only	.....	.75
Extended Tube (including extended inside rod) per foot or fraction thereof	.....	.50

The new total Registering Device, indicating quantity taken from  
barrel from time to time, will enable the grocer to anticipate his order  
for a fresh supply.

# ENTERPRISE

## Self-Priming and Measuring Pump

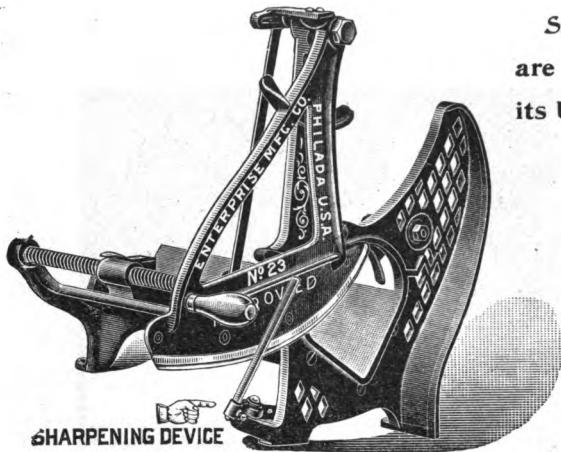


Showing Extended Tube for Pumping from Cellar  
to First Floor

# Enterprise Smoked Beef Shaver

With Self-Sharpening Device

PATENTED



Sales of Smoked Beef  
are largely increased by  
its Use

It Saves Time and  
there is no waste

A Necessity for all Grocers

## PRICES

No. 23, Japanned, \$8.00

No. 24, ~~Japanned~~ Tinned ~~\$8.00~~ \$10.50

Not Packed

THE Knife is suspended pendulum-like, and each stroke cuts a slice cleanly and quickly, requiring but a few moments to shave down a pound of beef. The automatic feed can be regulated to cut from shavings as thin as tissue to slices one-eighth of an inch thick by adjusting small bolt holding Connecting Rod.

### Directions for Adjusting Blade Holder when Machine does not Cut Cleanly, or to take up Wear after Long Use

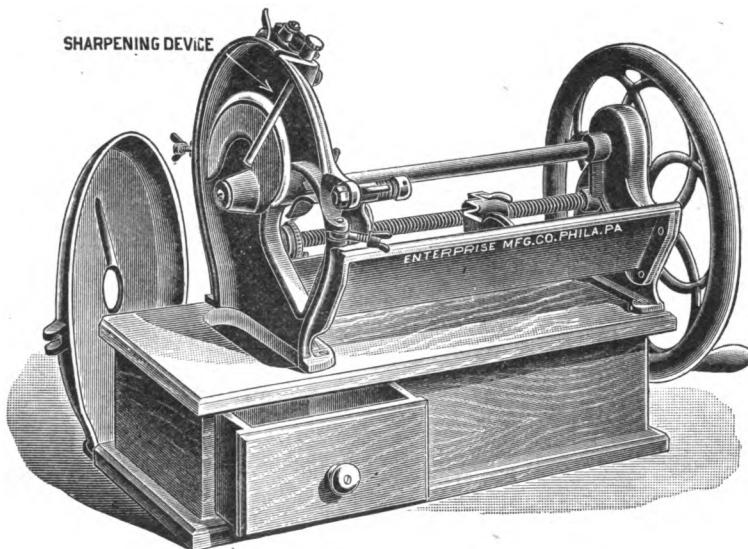
Swing the Blade Holder all the way back. Slacken Set Screw that secures Top Bolt. Tighten the Top Bolt till the Blade Holder will just remain raised when left to itself. Then tighten the Set Screw. Swing the Blade Holder all the way forward. Then with a screw-driver tighten the counter-sunk head screw in the back of the standard till the Blade works closely against the rib of the Front.

# ENTERPRISE

## Rotary Smoked Beef Shaver

### WITH SELF-SHARPENING DEVICE

(PATENTED)



#### PRICES

No. 125 (with 2 blades,) \$22.50

No. 129 (with 1 blade,) \$22.50

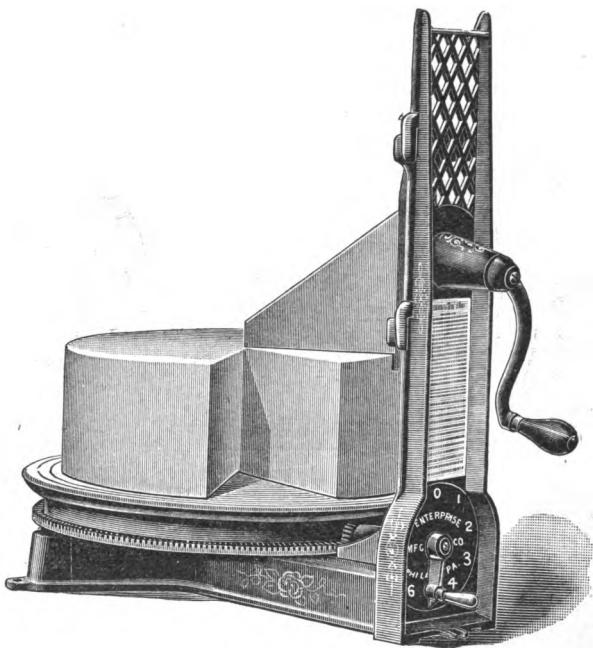
Length, 30 in.    Width, 16 in.    Height, 21 in.    Weight, 82 lbs.

The Nos. 125 and 129 Rotary Beef Shavers have about five and three times respectively the capacity of the No. 23 or 24. The feed is easily regulated and cannot shift while in use, and takes place when the Knives are not cutting, therefore the slices are of uniform thickness from that of tissue paper to an eighth inch for the No. 125, and from  $1\text{-}40$ th to  $\frac{1}{4}$  inch for the No. 129, according as the machine may be adjusted. The sliced beef falls into a Drawer, which holds about two pounds, providing a receptacle for beef sliced in excess of what is immediately wanted.

#### DIRECTIONS WITH EACH MACHINE

# ENTERPRISE

## Self-Gauging Cheese Knife



Lift of Knife, 10 inches

Diameter of Table, 19 inches

**T**HIS machine obviates the hard labor of cutting with a hand knife. It is not designed to cut mathematically correct as to weight, but if a pound or more is wanted the customer can be accommodated with **one** piece which will be within a fraction of the desired weight, instead of giving two or three pieces, or leaving on hand small pieces to dry out. It is beautifully finished in colors, with gilt ornamentation, and is of handsome appearance. The blade is tinned.

### DIRECTIONS FOR USE

The cheese is first weighed and placed on the platform. By referring to the scale or table on the column, you will find opposite the figures representing the weight of the cheese the number of times the **small crank** must be turned to measure off a pound; then by turning the **large crank** the Knife descends, cutting evenly, clearly and easily.

### PRICES

**With Cover, \$16.00**

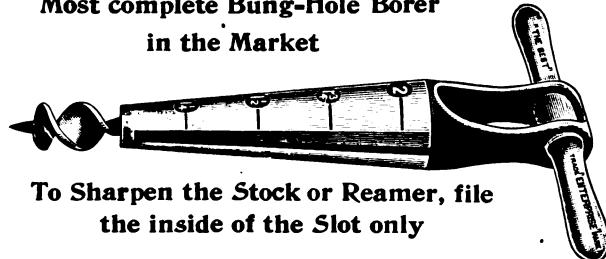
**Without Cover, \$12.00**

**Packed one in a crate**

# ENTERPRISE

## Improved Bung-Hole Borer

Most complete Bung-Hole Borer  
in the Market



To Sharpen the Stock or Reamer, file  
the inside of the Slot only

THE main advantages of this Borer are—it bores a complete round hole, regular taper, holds its own chips and prevents them from entering the cask. Being furnished with a ROUND LIP BIT, smoothness in boring is insured.

	PRICES
No. 1.—Small Size, boring from $\frac{5}{8}$ to $1\frac{1}{2}$ inches Packed 12 in a case	\$1.25
No. 2.—Medium Size, boring from $\frac{1}{2}$ to 2 inches (For No. 61 and No. 64 Faucets) Packed 12 or 24 in a case	1.65
No. 3.—Large Size, boring from $1\frac{1}{2}$ to 3 inches (For No. 62 Faucet) Packed 12 in a case	2.50

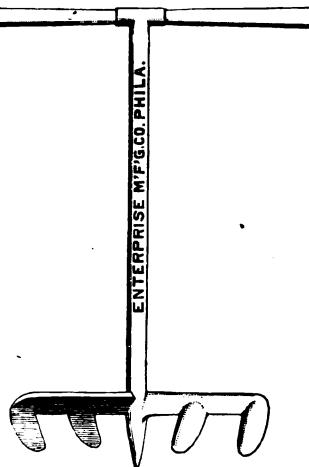
## ENTERPRISE

## Dried Fruit and Sugar Auger

—TINNED—

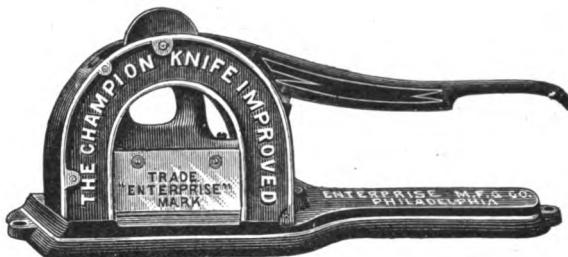
Per Dozen  
\$6.00

Packed  
One Dozen in a  
case



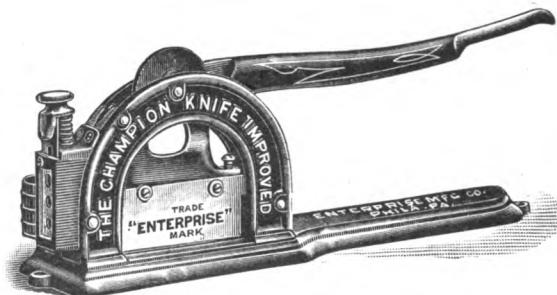
THIS simple implement has been designed to loosen quickly all kinds of Dried Fruit and Hard Sugars. Being made of malleable iron, it is strong, durable and well finished. For convenience, utility and rapid working it is unexcelled.

# ENTERPRISE Tobacco, Root and Herb Cutters

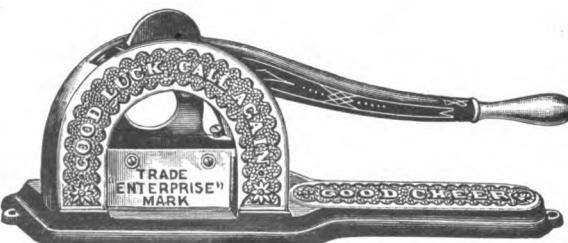


OUR Tobacco Cutters are undoubtedly the best in the world. The blades are of tempered steel, and in cutting have a draw cut movement which is very effective. Other Cutters have been put on the market, imitating ours in shape and finish, but inferior in mechanical principle and construction.

	PRICES
No. 1—Cuts Plug $4\frac{3}{8}$ inches wide	\$1.75
No. 2—Root Cutter, cuts $4\frac{7}{8}$ inches wide	2.50
Packed 12 in a case	

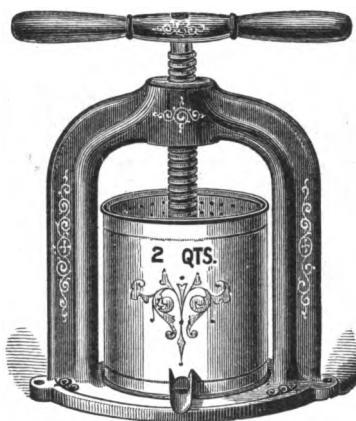


No. 3—With Cigar End Cutter and Match Safe	\$2.25
(Same size as No. 1.)	
Packed 12 in a case	



“GOOD CHEER” is the most handsome Tobacco Cutter made.	
It is elegantly finished with rich nickel-plated mountings,	
and is of the same size as our No. 1.	
No. 4—“Good Cheer”	
Packed 12 in a case	
\$3.00	

# Enterprise Tincture Press



## PRICES

1 Quart \$3.00

Weight, 20 lbs.

Packed 6 in a case

2 Quarts \$4.00

Weight, 25 lbs.

Packed 6 in a case

## PRICES

4 Quarts \$6.50

Weight, 45 lbs.

Packed 3 in a case

8 Quarts \$9.00

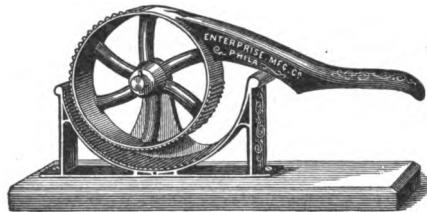
Weight, 64 lbs.

Packed 1 in a case

**G**UR Druggist Tincture Presses are made **extra heavy**, and therefore especially adapted for making Tinctures, Decoc-  
tions, Infusions, etc.

# Enterprise Cork Presser

THE BEST ARTICLE OF THE KIND IN THE MARKET



**P**RESS the Handle downward and the cork will roll along the jaw from right to left, being pressed and softened for insertion into the mouth of the bottle. By raising the Handle the cork is released or automatically thrown out. Every Druggist should have one.

## PRICES

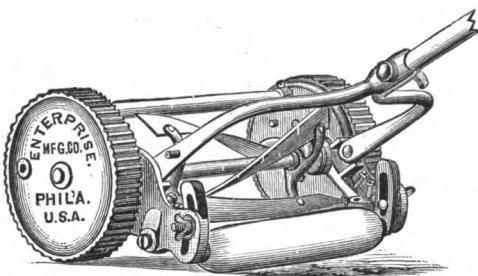
Per dozen

No. 1, Taking Cork  $3\frac{1}{4}$  inch in diameter - - - - \$6.00

No. 2, Taking Cork  $1\frac{1}{4}$  inch in diameter - - - - 9.00

Packed one Dozen in a case

# Enterprise Lawn Mowers



Width of Cut	7 inch	9 inch	11 inch	13 inch	15 inch	17 inch
<b>3 Blades, Painted . . . . .</b>	\$5 50	\$6 00	\$6 50	\$7 50	\$8 50	\$9 50
<b>5 Blades, Painted . . . . .</b>	6 00	6 50	7 00	8 00	9 00	10 00
<b>Weight of Mower [3 Blades]</b>	30 lbs.	31 lbs.	33 lbs.	34 lbs.	36 lbs.	37 lbs.
<b>Weight of Mower [5 Blades]</b>	32 lbs.	33 lbs.	34 lbs.	36 lbs.	37 lbs.	39 lbs.

## Diameter of Driving Wheels, 7 inches

**T**HE following points indicate the care taken in the manufacture of our Mowers. Their simplicity of construction, ease of adjustment, light running and durability, render them most efficient machines.

1. Owing to the great vertical distance through which the Handle can be moved without disturbing the position of the cutting mechanism, the Mower is **unequalled on terraces and under bushes.**

2. The Rotary Reel contains 3 or 5 Blades, as ordered.

3. The Blades are made of the **Best Hand Saw Steel.**

4. Two styles of the 3-blade Mowers are furnished, one leaving the grass (when cut) standing  $\frac{1}{8}$  to 2 inches and the other  $\frac{1}{4}$  to  $1\frac{1}{4}$  inches. We supply the former, unless the latter is specially ordered. Five-blade Mowers are made to leave the grass (when cut)  $\frac{1}{4}$  to  $1\frac{1}{4}$  inches high and can be used only on exceptionally smooth and even lawns. They are especially adapted for the English market,

5. The height of cut may be regulated by adjusting the Thumb-screw and Bracket on each side of the Wood Roller.

6. The bearings are made of brass and are adjustable in case of wear by placing the small Handle (sent with each machine) in the Nut and screwing it up. Care should be taken not to screw it too tight.

7. The movement is strong, simple and reliable, and the Gears are protected by flanges so that dirt cannot get into the working parts of the Mower.

8. The handle is made of wrought-iron pipe and is pivoted at a point which keeps the machine at its work in all positions of the Handle.

9. The Dead Knife may be adjusted by two Set Screws on each side, thus providing for wear of the Blades.

10. When the Blades become dull, bring them close to the Dead Knife by means of the Set Screws, then screw the small Handle (sent with each machine) into the Left Driving Wheel and turn the machine backward—at the same time applying emery and oil to Dead Knife.

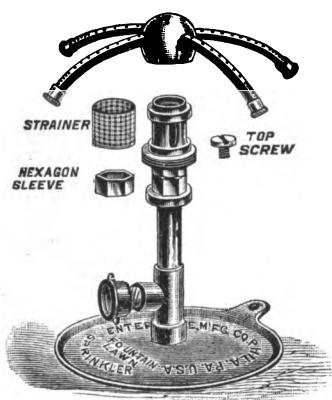
11. Use good oil as often as needed. It is better to apply a little every hour than a large quantity once a day.

**Packed one in a case**

# Enterprise Lawn Sprinklers



No. 1



Showing No. 1 Sprinkler taken apart

## PRICES

No. 1, \$3.50

No. 2, \$2.75

Packed one in a case

The advantages of our No. 1 Sprinkler are as follows:

1st. Each machine is furnished with a cord or rope, so that the Sprinkler may be easily moved, when running, without going near it.

2d. The water passes through a Strainer before it enters the small perforations, which are thereby prevented from filling up.

3d. The weight of the revolving parts is supported by the water. This reduces wear to a minimum.

4th. All parts of the machine are made sufficiently strong for ordinary rough usage, and are interchangeable.

5th. The machine is TINNED and NICKEL-PLATED and is of very handsome appearance.

6th. The Sprinklers are finished and boxed complete in our factory and require no skill to put them together.

## DIRECTIONS FOR TAKING APART

Lift the Hexagon Sleeve and turn the Ball backwards until unscrewed from the lower section. Remove the Strainer by pulling it upwards, and take away any dirt or sediment. Before replacing the Strainer run water freely through lower section.

Our No. 2 Sprinkler, being a cheaper machine, has no Strainer or Ball, but is similar to the No. 1 in other respects. By unscrewing the Tips and using a piece of wire, the Revolving Arms can readily be cleaned of any dirt or sediment.

# ENTERPRISE

## Meat Juice Extractor



**No. 21, \$2.50**

**Packed 6 in a case**

Length, 9 inches.      Height, 12 inches.      Weight, 7 lbs.

**T**HE above illustration represents our new Juice Extractor. Its construction and design is mainly the same as our regular Combination Press, with the addition of such mechanical devices as to adapt it for the **extraction of Juice from Meat** (for which purpose it was more especially designed), also answering for extracting seeds and juice from fruits.

The use of meat juice for medicinal purposes is a growing one, and is recommended for the aged, delicate infants and invalids, in all cases where complete nourishment is required in a concentrated form.

The meat to be operated upon should be thoroughly warmed by being quickly broiled over a hot fire, but not more than to simply scorch the outside, and then cut in strips. The yield should be about six (6) ounces from one (1) pound of round steak. Only **tepid** water may be added, as **hot** water will coagulate the meat juice. Season to taste.

### **Warm Machine before using.**

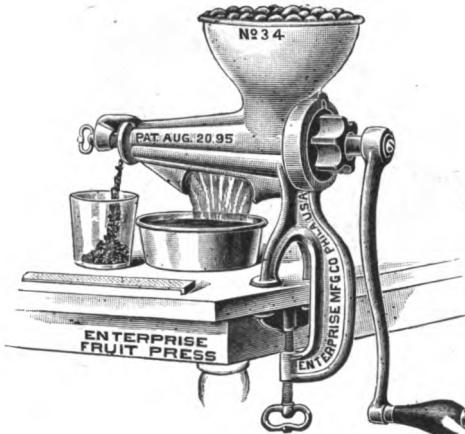
The machine being **tinned**, no metallic or inky flavor will be imparted to the material used. The dryness of pulp or refuse can be regulated by the Thumb Screw at the outlet.

# ENTERPRISE

Combination

## Fruit, Wine and Jelly Press

—TINNED—



No. 34, \$3.00

Packed 6 in a case

Capacity of Hopper, 1 qt.      Length, 12½ in.      Height, 13½ in.  
Weight, 12½ lbs.

**T**HE illustration represents in operation our new style Combination Fruit Press. It is extremely important in presses of this character that the contact between the Scroll and the Strainer should, in the first place, be perfect and afterwards maintained, as by this means the clogging of the Strainer is prevented. The No. 34 is so constructed.

The wear on the Feed Screw and Cylinder is continually taken up by the Lock Nut, which also very much simplifies the taking apart and putting together of the machine.

The Spiral Ribs in the old style Combination Fruit Press (No. 24) caused the material to be mashed too much and so retarded the feed. In the new press (No. 34) this has been obviated by necessary changes and improvements.

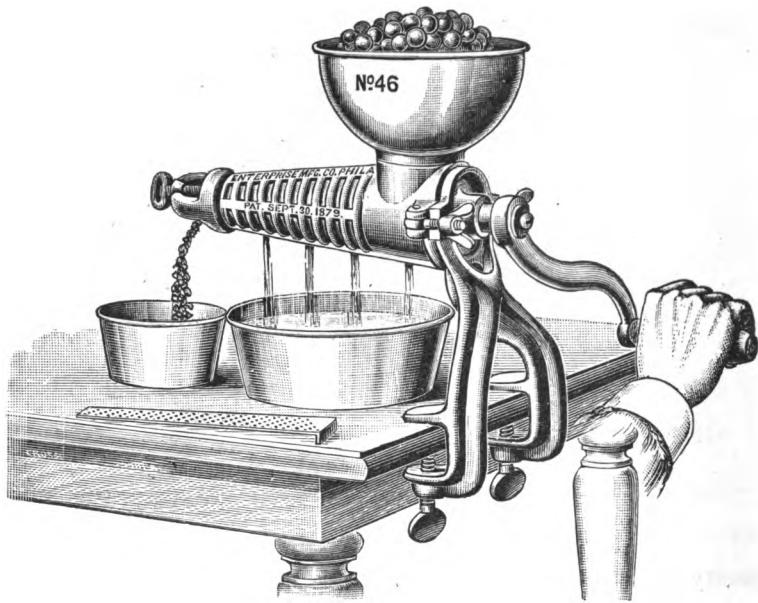
We guarantee the machine as now made to be superior to all others in the market for making **Wine, Jellies and Fruit Butters from Berries of all kinds, Grapes, Currants, Tomatoes, Quinces, Pineapples, etc.** Its principle is simple, is easily operated, and saves all the re-handling necessary with other presses, as it extracts the juice and ejects the skins and seeds in one operation.

The dryness of the pulp or refuse can be regulated by the Thumb Screw at the outlet.

**In pressing Grapes always use the coarse strainer  
Not intended for Making Cider.**

ENTERPRISE  
Combination  
Fruit, Wine and Jelly Press

**TINNED**



**No. 46, \$15.00**

Capacity of Hopper, 3 quarts  
Length, 18 inches

Height, 19 inches  
Weight, 36 lbs.

**Packed one in a case**

**T**HIS larger size Combination Fruit Press, substantially the same as No. 34, is intended for the same purpose and operated in like manner.

**Not intended for Making Cider**

**In pressing Grapes always use the Coarse Strainer**

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**No. 28, Drug Press, \$5.00**

Capacity of Hopper, 1 quart  
Length, 12½ inches

Height, 12½ inches  
Weight, 19 lbs.

**Packed six in a case**

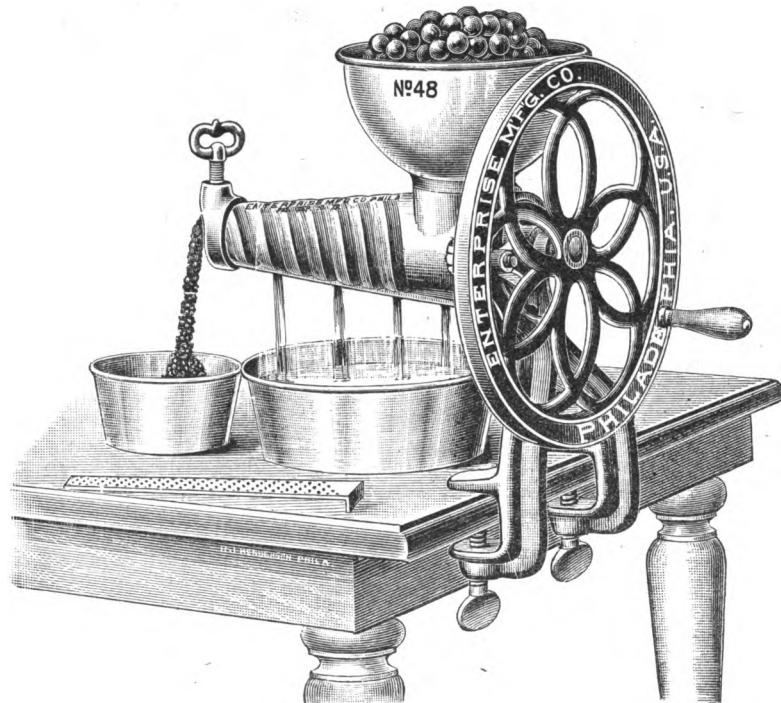
The Drug Press is the same, in construction, as the Fruit Press, with the exception that it is made heavier and stronger, to stand greater pressure. Druggists will find it a valuable aid in making Decoctions, Infusions, Syrups, etc., as it dispenses with the use of press-cloths and many of the slow and vexatious forms of maceration and percolation.

# ENTERPRISE

## Combination

# Fruit, Wine and Jelly Press

**TINNED**



**No. 48, \$30.00**

Capacity of Hopper, 8 qts.      Length, 25 in.      Height, 26 in.  
Weight, 90 lbs.

Fitted with 12" x 3" Pulleys for Power (without Fly Wheel).

**Price, \$40.00**

When ordered with Pulleys, the Fly Wheel not fitting on Pulley Shaft will not be sent, the extra length of shaft and extra labor in turning up the Feed Screw, equaling in value the Fly Wheel.

**Packed one in a case**

**T**HE illustration above represents the largest size Fruit Press we make, and is intended for those who work up materials on a large scale.

**It is especially adapted for making Tomato Catsup**

**Not intended for making Cider**

# Enterprise Cherry Stoners



Nos. 1 and 2

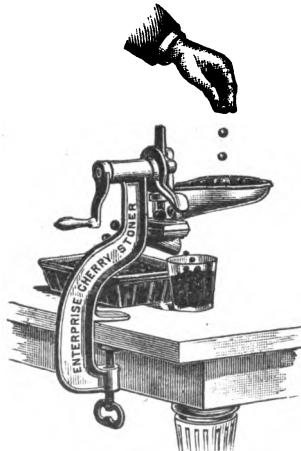


Nos. 17 and 18

THE above stoners are recommended to those desiring rapid and effective work. The Nos. 17 and 18 are constructed with a new patented regulating device the simplicity of which makes it easier to adjust machines for the different sizes of cherries and absolutely insures the jaws retaining their position when set.

## PRICES

Per Dozen	Per Dozen
No. 1—Japanned, \$7.50	No. 17—Japanned, \$9.00
No. 2 <del>not</del> TINNED 9.00	No. 18 <del>not</del> TINNED 10.50



No. 12 ~~not~~ TINNED \$12.00 per Dozen  
Packed two dozen in a case

THE No. 12 Stoner is intended to stone cherries with the least possible cutting or disfiguring. Every good housewife will appreciate this for preserving purposes. The most satisfactory results are obtained by dropping the cherries **one at a time** into the Hopper immediately after Sweeper has passed the hole. With practice one can become very expert.

# ENTERPRISE

## Raisin and Grape Seeders

 TINNED

Wet the Raisins, and it will Remove Every Seed Without Waste



### PRICES

No. 36, Size for Families . . . . .	\$12.00 per dozen
Will seed a pound in 5 minutes	
Packed two dozen in a case	
No. 38, Size for Hotels, Bakeries, etc. . . . .	30.00 per dozen
Will seed a pound in 1 minute	
Packed one dozen in a case	

THE Raisin Seeder is simple in construction, easily adjusted, does the work rapidly and effectually, seeding raisins wet or dry, better work being obtained if wet. The ordinary washing given by every good housekeeper makes the raisins sufficiently wet.

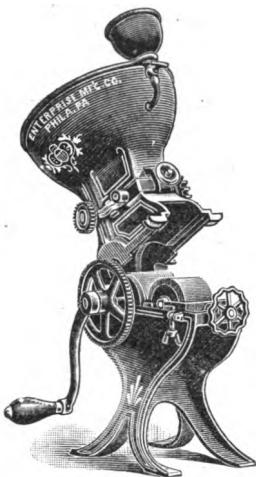
### Will Seed Grapes for Preserving and Cooking Purposes

#### DIRECTIONS

1. Be sure that the Rubber Roller turns freely on its shaft and is placed moderately tight against the Toothed Cylinder by adjusting Thumb-screw A. If too much pulp adheres to the seeds the Rubber Roller is not tight enough against the Cylinder.
2. To clean machine, slacken Thumb-screw A and turn Crank backward and forward under a stream of water, then place it in a position to dry.
3. **The Hopper must not be filled.** The raisins should be sprinkled in the Hopper as fast as the Roller will grasp them. In the No. 36 the best results will be obtained by feeding them one at a time.
4. When not in use relieve Rubber Roller from pressure.
5. If Saws and Fingers stick together, loosen by steaming.

# Enterprise Raisin Seeders

For Grocers, Confectioners and Bakers



No. 47, \$30.00

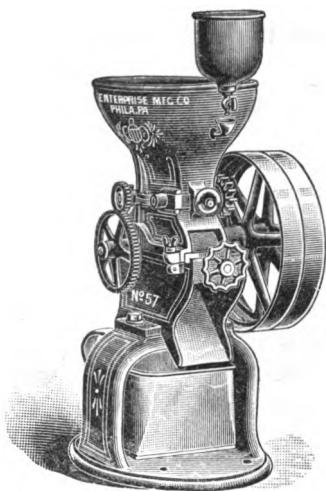
Height, 21 in.

Width, 9 in.

Weight, 29 lbs.

Capacity of Hopper, 4 lbs.

Will seed 75 lbs. per hour.



No. 57, \$60.00

Height, 25 in. Width, 12 in.

Weight, 52 lbs.

Capacity of Hopper, 4 lbs.

Pulleys, 12 x 1 1/4 in.

Speed, 90 revolutions per minute

Requires about 1/2 horse power.

Will seed 150 lbs. per hour.

**T**HESE Machines have all the improvements suggested by several years' experience in the manufacture of Raisin Seeders.

By means of the simple Feeding Mechanism any size or grade of raisin is fed automatically and regularly from the Hopper.

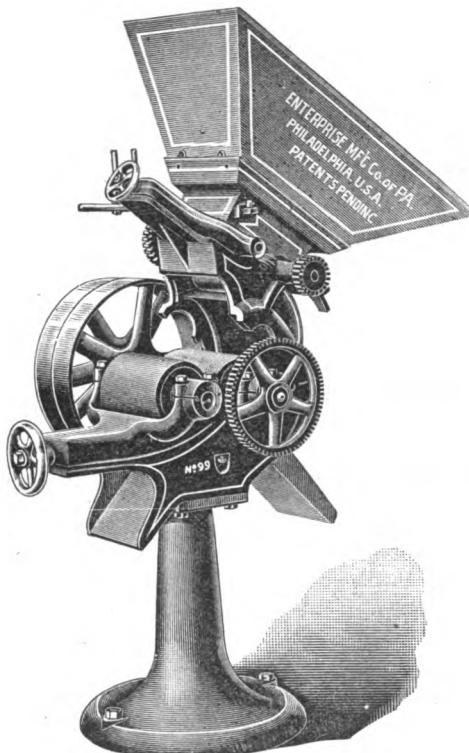
Being hinged in the center, the working parts can be instantly exposed when desired.

The pressure of the Rubber Roller against the Toothed Cylinder is regulated and maintained by a small Hand-Wheel.

**Directions with each Machine.**

# Enterprise Power Raisin Seeder

No. 99



Height, 50 in.

Width, 27 in.

Weight, 380 lbs.

**Capacity of Hopper, 75 lbs.**

Pulleys, 16 x 3 in. Speed, 75 revolutions per minute. Requires about one horse power. Will seed about 800 lbs. per hour.

## Price on Application

**T**HIS POWER RAISIN SEEDER embodies all the improvements suggested by several years' experience in the manufacture of Raisin Seeders.

We call special attention to the following:

**First**—Simplicity of the Feeding Mechanism, by means of which any size or grade of raisins is fed automatically and regularly from the Hopper.

**Second**—Being hinged in the center, the working parts can be instantly exposed when desired.

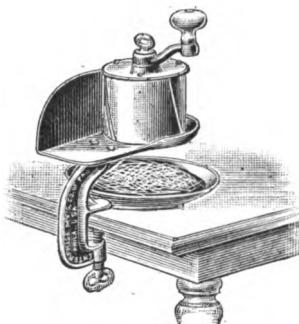
**Third**—The pressure of the Rubber Roller against the Toothed Cylinder is regulated and maintained by a small Hand wheel.

## Directions with each Machine

# Enterprise Slaw Cutter

**TINNED**

For Family, Hotel,  
Restaurant and  
Farmers' Use



DIRECTIONS for thin  
or thick slicing  
accompany each  
machine

**No. 94, \$3.00**

Height, 12 in. Width of Platform, 3½ in. Diam. of Cylinder, 4½ in.

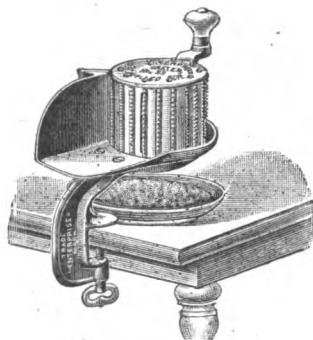
Packed six in a case

For Slicing Potatoes, Onions, Cabbage, Cucumbers,  
Citron, etc.

ITS mode of operation is very simple, the article to be sliced being placed on the Platform and fed or pushed against the Revolving Cylinder, which contains three knives.

# Enterprise Grater

**TINNED**



**No. 93, \$3.00**

Height, 12 in. Width of Platform, 3½ in. Diam. of Cylinder, 4½ in.

Packed six in a case

THE Grater is especially adapted for grating Horse-radish, Cocoanut, etc., and can be utilized for many purposes by Hotels, Restaurants and private Families. Its mode of operation is very simple, the material to be grated being placed on the Platform and fed or pushed against the Revolving Cylinder.

# Enterprise Vegetable Slicer



No. 49, \$6.50

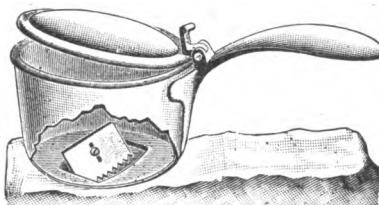
Height, 16 in. Diam. of Revolving Cylinder, 11 in. Weight, 28 lbs.

Packed one in a case

**T**HIS machine is adapted to slicing all the different Vegetables, Fruits, etc., such as Cabbage for Sauerkraut and Coleslaw, Potatoes, Beets, Turnips, Carrots, Apples for Drying, Pineapples, Cucumbers, Eggplants, Pumpkins, Squashes, Onions, Citron, Rhubarb, Quinces, Melon Rind, Mangels for Cattle, etc. It is easily operated, and will be found a valuable kitchen implement for Hotels, Restaurants, Farmers, etc., etc.

# Enterprise Ice Shredder

For  
Shaving  
Ice



Coarse  
or  
Fine

**T**HE mode of operation requires no explanation, being simply to draw the Blade upon a piece of ice—the pressure applied producing fine or coarse pieces as desired. To remove the finely cut ice from the Cup, grasp the Shredder firmly in the right hand and strike it, inverted, upon the left, at the same time being careful to keep the Lid closed. Then scrape the ice into some convenient receptacle. It is not necessary to take the ice out of the refrigerator, the Cup can be filled from the side, end or top of a cake of ice without disturbing anything or wetting the hands. Its use will be appreciated when icing Fruits, Drinks, Oysters and Clams on the half shell, Olives, Celery, Radishes, Tea, Sliced Tomatoes, etc., and for many purposes in the Sick Room.

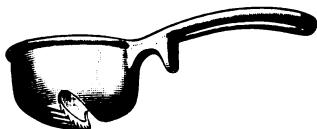
	PRICES	Per Dozen
No. 33, <del>Tinned</del>	- - - - -	\$ 6.00
No. 34, Nickeled	- - - - -	15.00

No. 33, packed three dozen in a case  
No. 34, packed two dozen in a case

# Enterprise Ice Shredders

~~IRON~~ TINNED ~~IRON~~

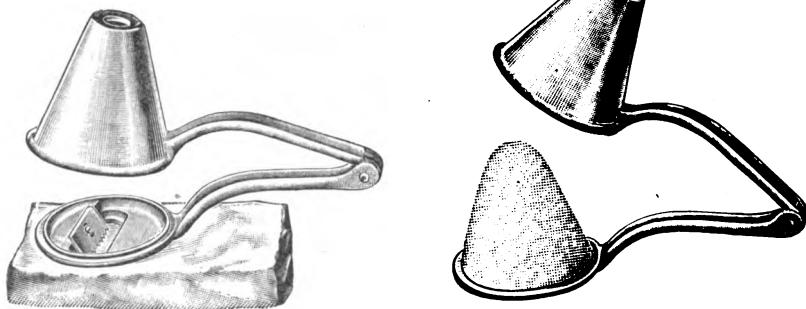
FOR SHAVING ICE COARSE OR FINE



**No. 23, per dozen, \$1.25**

**Packed as Ordered**

**S**IMILAR to the No. 33 and differs only in its being somewhat smaller, having no lid and the teeth part of the bowl.



**No. 43, per dozen, \$9.00**

**Packed three dozen in a case**

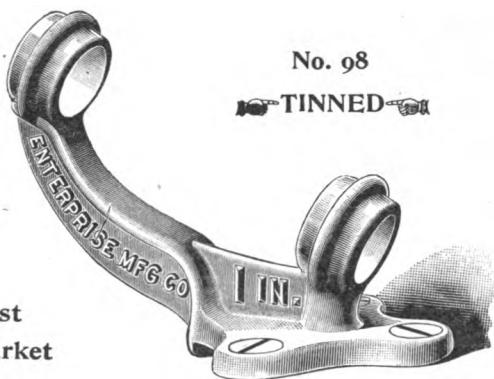
**T**HE No. 43 Shredder differs from the No. 33 only in shape and the blade being placed in the lid instead of bottom of bowl. After the Shredder is scraped full of ice, tap the small end of cone so as to make contents solid. It is especially adapted for the use of vendors selling "Snow Balls," as by hole in the small end of cone, the ball can be readily flavored and easily ejected.

# Enterprise Flag Pole Holders

**STRONG  
DURABLE  
ATTRACTIVE**

**Handsome in  
Design and Finish**

**Cheapest and Best  
Holder on the Market**



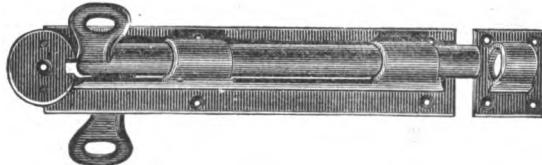
No. 98

**TINNED**

Size, $\frac{1}{2}$ in.	$\frac{5}{8}$ in.	$\frac{3}{4}$ in.	$\frac{7}{8}$ in.	1 in.	
	\$1.00	\$1.25	\$1.25	\$2.00	<b>\$2.50 per dozen</b>
Size, $1\frac{1}{4}$ in.	$1\frac{1}{2}$ in.	$1\frac{3}{4}$ in.		2 in.	
	\$3.25	\$4.00	\$7.00		<b>\$8.00 per dozen</b>

**Tinned Screws with each Holder  
Packed as Ordered**

## Enterprise Barn Door Bolt



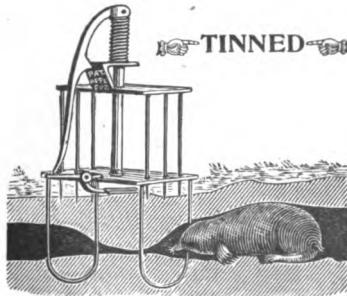
**T**HIS Bolt will be found useful for Barns, Stables, etc., as it can be operated either from the inside or outside.

**7 inch, \$2.50 per dozen.**

**9 inch, \$3.25 per dozen**

**Packed six dozen in a case**

## Mabbett's Mole Trap



The track of a mole is indicated by a ridge on the ground. Press this ridge down at one point with the foot. Then place the trap in position as shown, with the Trigger resting on the depressed spot. Do not leave Trap in one place more than 24 hours; if the mole is not caught in that time he has established another route.

**Price, \$18.00 per dozen**

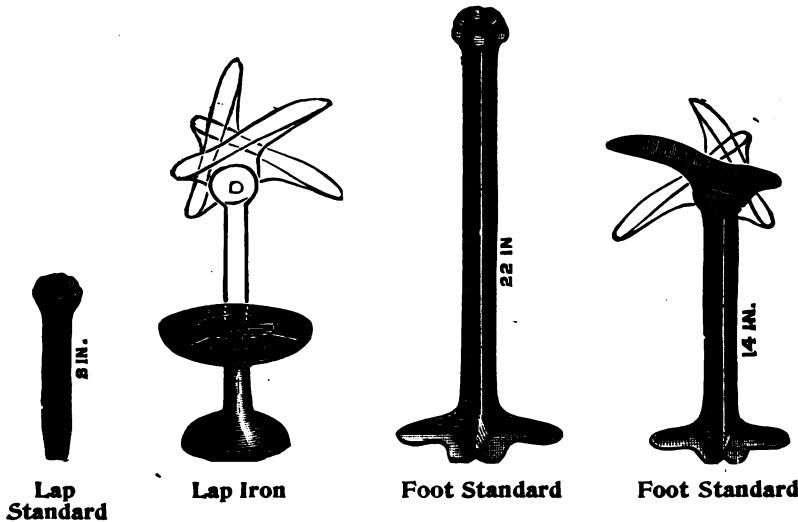
**Packed one dozen in a case**

# Enterprise Cobblers' Kit

The Most Practical, Handy and Best Article of the Kind ever put on the Market

## EXTRA HEAVY

Farmers, Mechanics and Laborers will at once Appreciate its Utility



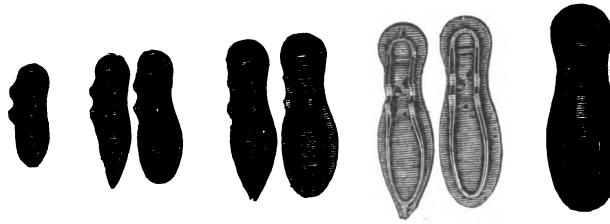
Lap Standard

Lap Iron

Foot Standard

Foot Standard

As shown in the Illustration, the Last can be Readily Adjusted to any Desired Angle



A B C D E F G H

### PRICES

Per Dozen Sets

No. 5, Comprising 14-inch Foot Standard and Lasts, A, C, E and G - \$12.00

No. 7, Comprising 22-inch Foot Standard and Lasts, A, C, E and G - 14.50

No. 11, Comprising Lap Iron, 8-inch Lap Standard and Lasts, A, C, E and G 15.50

LASTS	No.	A	B	C	D	E	F	G	H
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SIZES	Inches	5 1/2	7	7	8 1/2	8 1/2	10	9 1/2	10
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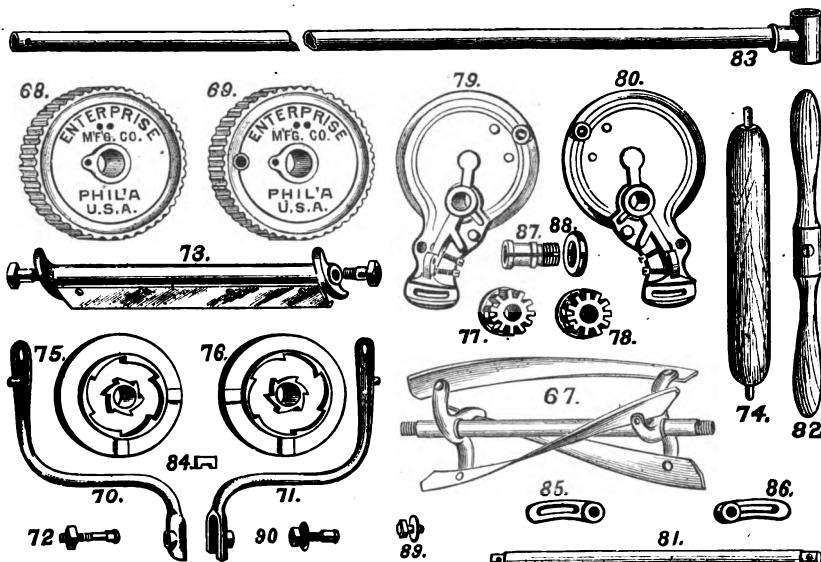
PRICES	Each	15c.	15c.	20c.	25c.	30c.	30c.	35c.	35c.
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Lap Iron 75 cents

Lap Standards - - 8-inch, 25c. 12-inch, 30c. 17-inch, 40c. each

Foot Standards - - 14-inch, 50c. 22-inch, 75c. each

# Enterprise Lawn Mower Parts



No.	7 in.	9 in.	11 in.	13 in.	15 in.	17 in.
76—Rotary Cutter or Reel (3 blades)	\$2 50	\$2 75	\$3 00	\$3 25	\$3 75	\$4 25
675—Rotary Cutter or Reel (5 blades)	3 00	3 25	3 50	3 75	4 25	4 75
Spiders for Parts 67 or 675, each	50	50	50	50	50	50
68—Right Driving or Roller Wheel	75	75	75	75	75	75
69—Left Driving or Roller Wheel	75	75	75	75	75	75
70—Right Span or Yoke	25	30	35	40	45	50
71—Left Span or Yoke	25	30	35	40	45	50
72—Thumb Screw and Bolt for Span or Yoke	20	20	20	20	20	20
73—Lower Cross Bar and Dead Knife, complete	65	75	85	1 00	1 10	1 25
Side Screw Bolts for Part 73, each	20	20	20	20	20	20
Lower Cross Bar, only	30	35	35	40	45	50
Dead Knife, only	25	30	35	40	45	50
74—Wood Roller	20	20	25	25	30	35
75—Right Large Inside Gear	50	50	50	50	50	50
76—Left Large Inside Gear	50	50	50	50	50	50
77—Right Small Inside Gear or Pinion	20	20	20	20	20	20
78—Left Small Inside Gear or Pinion	20	20	20	20	20	20
79—Right Side Plate (state if high or low cut)	1 00	1 00	1 00	1 00	1 00	1 00
80—Left Side Plate (state if high or low cut)	1 00	1 00	1 00	1 00	1 00	1 00
81—Connecting Bar or Stay Rod	20	20	25	30	35	40
82—Wood Handle	20	20	20	20	20	20
83—Wrought Iron Handle	70	70	75	75	75	75
84—Steel Pawl	15	15	15	15	15	15
85—Right Adjusting Bracket or Upright	20	20	20	20	20	20
86—Left Adjusting Bracket or Upright	20	20	20	20	20	20
87—Brass Adjustable Bearing	30	30	30	30	30	30
88—Nut for Part 87	20	20	20	20	20	20
89—End Nut and Washer for Wheels	15	15	15	15	15	15
90—Bolt and Nut for Parts 85 or 86	20	20	20	20	20	20
Turn Back	20	20	20	20	20	20
Wrench	15	15	15	15	15	15

# Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	00	0	350	450	1	2	2½	3	4	5	6	7	8
Hopper and Lid	\$ 50	\$ 75	\$ 2 00	\$ 3 50	\$ 1 50	\$ 1 50	\$ 2 25	\$ 3 00	\$ 1 00	\$ 5 00	1 65	\$ 6 00	
Globe or Body*											2 25	3 25	3 25
Wheels, only, each	50	50	2 00	2 00	75	80	1 25	1 25	1 25	1 25	1 85	2 85	2 85
Grinders, per pair†	25	25	75	75	40	40	75	75	75	75	1 75	2 25	2 25
Shaft	25	25	40	40	25	20	20	20	20	20	1 00	1 50	1 50
Crank (no Regulating Screw)	25	25											
Handle, complete													
Bolt and Nut for Handle													
Socket and Shut-off													
Shut off only													
Iron Base													
Wood Base	25	25	75	75	40	40	25	25	30	30	75	25	25
Drawer or Receiver	50	50	75	75	60	60	15	15	20	20	40	1 40	2 25
Wrench	10	10	20	20	15	15	15	15	15	15	50	60	60
Back	15	15	45	45	25	25	25	25	25	25	10	10	15
Collars, each	15	15	45	45	20	20	15	15	15	15	15	15	15
Springs, each	20	20	20	20	20	20	20	20	20	20	20	20	20
Regulating Screw													
Hopper Lid													
Eagle													
Wing Nut and Bolt													
Clamp Screw and Washer													
Set Screws, each													

\*We are compelled to send whole Globes or Bodies, as the HALVES are not interchangeable.

† Old style Grinders are furnished only in pairs, being ground to fit. "Rapid" Grinders can be furnished singly.  
 { Rapid Grinders taking place of old style in mills Nos. 1, 2, 2½, 5 and 6 require new shaft.

# Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	9	209	10	210	12	212	14	214	16	216	18	218	059
Hopper and Lid	\$2.00	\$3.50	\$8.00	\$8.00	\$3.50	\$4.00	\$10.00	\$10.00	\$4.00	\$4.00	\$10.00	\$10.00	\$5.00
Globe or body*	5.00	9.00	5.00	9.00	5.00	9.00	5.00	5.00	5.00	5.00	11.25	5.00	11.25
Wheels, only, each	6.25	4.25	6.25	4.25	6.25	4.25	10.00	6.25	10.00	10.00	13.00	10.00	13.00
Grinders, per pair	3.00	6.00	3.00	6.00	3.00	6.00	3.00	6.00	3.00	6.00	3.00	6.00	2.50
Shaft	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	2.00	3.50	2.00	3.50
Handle, complete	60	60	60	60	60	60	60	60	60	60	75	60	75
Bolt and Nut for Handle	40	40	40	40	40	40	40	40	40	40	50	40	50
Socket and Shut-off													
Shut-off, only	40	40	100	100	100	100	100	100	100	100	100	100	100
Hopper Lid (no Eagle)	75	150	40	40	40	40	40	40	40	40	40	40	40
Eagle	40	60	50	50	150	150	60	60	60	60	150	60	60
Iron Base	3.25	3.25	3.25	3.25	3.25	3.25	3.50	3.50	3.50	3.50	3.50	3.50	3.50
Drawer, Can or Receiver	75	75	75	75	175	175	175	175	175	175	175	175	175
Arch													
Legs, each													
Top Plate	1.75	2.50	1.75	2.50	1.75	2.50	1.75	2.50	1.75	2.50	1.75	2.50	1.75
Brace													
Diamond Plate													
Wrench													
Collars, each	25	25	25	25	25	25	25	25	25	25	25	25	25
Springs, each	40	40	40	40	40	40	40	40	40	40	50	50	50
Adjusting Sleeve, only	15	15	15	15	15	15	15	15	15	15	30	30	30
“ Wheel, only	50	50	50	50	50	50	50	50	50	50	60	60	60
Bolt for Base	75	75	75	75	75	75	75	75	75	75	90	90	90
Wing Nut and Bolt	20	20	20	20	20	20	20	20	20	20	20	20	20
Set Screws, each	20	20	15	15	20	20	20	20	20	20	15	15	15
Cap or Back, complete with Regulator	15	15	15	15	15	15	15	15	15	15	20	20	20

\*We are compelled to send whole Globes or bodies, as the Halves are not interchangeable.

†Old style Grinders are furnished only in pairs, being ground to fit. ‘Rapid’ Grinders can be furnished singly. Old style Handles and Regulating Screws Nos. 9 to 18 and 209 to 214 inclusive can be furnished when desired.

# Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	24	512	514	712	714	716	718
Hopper and Lid							
Globe or Body*	\$10.00	\$2.25	\$6.00	\$3.00	\$8.00	\$3.00	\$8.00
Wheels, only, each	5.00	2.50	3.50	3.50	5.00	5.00	5.00
Grinders, per pair†	4.25	2.85	4.25	4.25	6.25	6.25	6.25
Shaft	3.00	1.75	1.75	2.25	2.25	2.25	2.25
Handle complete	2.00	1.00	1.00	1.50	1.50	1.50	1.50
Bolt and Nut for Handle							
Socket and Shut-off							
Shut-off only	1.00	40	75	25	1.00	25	40
Hopper Lid (no Eagle)							
Eagle							
Iron Base.							
Drawer, Can or Receiver.							
Arch							
Legs each,							
Brace.							
Diamond Plate							
Wrench							
Collars, each.							
Springs, each.							
Adjusting Sleeve, only.							
“Wheel only.							
Bolt for Base.							
Wing Nut and Bolt.							
Set Screws, each.							
Extended Tube							
Collar for Extended Tube							

\*We are compelled to send whole Globes or Bodies, as the HALVES are not interchangeable.

†“Rapid” Grinders Furnished Singly or in Pairs.

PRICES OF MISCELLANEOUS PARTS.

Bone, Shell and Corn Mills

	Nos.	550	650	750
<b>Body</b>		\$4 75	\$3 50	\$4 75
<b>Cap or Back</b>		1 00	2 25	1 00
<b>Grinders, per pair</b>		3 50	3 50	3 50
<b>Shaft</b>		1 75	1 75	1 75
<b>Handle, complete</b>		75	75	75
<b>Bolt and Nut for Handle</b>		50	50	50
<b>Regulating Screw</b>		20	20	20
<b>Set Screw</b>		15	15	15
<b>Wheel</b>			3 50	3 50
<b>Wing, Nut and Bolt</b>		20	20	20
<b>Collar</b>		20	20	20
<b>Wrench</b>		25	25	25
<b>Crank</b>		1 25		

Tincture Presses

	Sizes	1 Qt.	2 Qts.	4 Qts.	8 Qts.
<b>Outside Cylinder</b>		\$ 50	\$ 75	\$1 00	\$1 25
<b>Inside Cylinder</b>		40	50	75	1 00
<b>Screw</b>		1 00	1 25	1 75	2 25
<b>Plunger Plate</b>		30	45	75	1 50
<b>Arch or Frame</b>		2 00	2 50	5 00	6 75
<b>Handle</b>		50	75	1 00	1 25
<b>Bottom Plate</b>		25	30	40	75

# PRICES OF PARTS FOR HAND CHOPPERS

Nos.	5	10 and 110	12	20 and 120	22 and 222	32 and 232	042 and 0242	43
<b>Cylinder . . . . .</b>	\$1 00	\$1 50	\$1 25	\$3 50	\$2 00	\$3 00	\$6 00	
<b>Feed Screw . . . . .</b>	50	85	85	1 50	1 50	3 00	6 00	
<b>Knife . . . . .</b>	25	30	30	50	50	75	1 00	
<b>Knife for Fat, Tool Steel</b>								2 00
<b>Plate . . . . .</b>	30	50	50	75	75	1 00	4 50	
<b>Plate with <math>\frac{5}{8}</math> or <math>\frac{1}{2}</math> in. Holes . . . . .</b>	1 00	1 50	1 50	2 00	2 00	3 00	5 50	
<b>Ring . . . . .</b>	25	40	40	75	75	1 00	3 00	
<b>Crank . . . . .</b>	25	30	30	50	50	75	1 25	
<b>Thumb Screw . . . . .</b>	10	15	15	15	15	20	30	
<b>Cross Bar or Washer . .</b>	10	20		50				
<b>Clamp Screw . . . . .</b>	20	20		50				
<b>Stud . . . . .</b>	15	20	20	25	25	30	75	
<b>Socket . . . . .</b>			50		50			
<b>Fly Wheel and Handle .</b>					3 25	4 65	7 00	

Same Price as Parts for No. 44 Stand Chopper on Page 118

# Prices of Miscellaneous Parts

## Hand Choppers

Nos.	100	300	0	1	2	4	6 and 106	8 and 108
Crank . . . . .	\$ 30	\$ 30	\$ 20	\$ 25	\$ 30	\$ 30	\$ 35	\$ 50
Clamp Screw . . . . .	20	20	15	20	20	20	20	25
Cross Bar or Washer . .	10	20		10	10	10	20	25
Screw Lock Nut . . . . .			20	20	25	25	35	50
Bronze Washer . . . . .			10	10	10	10	50	75
Screw and Washer for Crank . . . . .	10	10			10	10	10	10
Cylinder . . . . .	75	1 25	50	65	75	1 15	1 75	2 50
Feed Screw . . . . .	50	75	35	45	50	70	1 00	1 75
Knife . . . . .	20	25						
Thumb Screw . . . . .	15	15					50	50
Socket . . . . .								

## Sausage Stuffers and Lard Presses

Nos.	5	10	15	20	25	30	35	40
Arch . . . . .	\$ 75	\$1 00	\$1 00	\$1 50	\$1 50	\$2 00	\$1 75	\$2 50
Iron Cylinder . . . . .	1 50	2 00	1 50	2 00	2 00	2 50	3 00	3 75
Rack or Screw . . . . .	25	35	1 00	1 00	1 25	1 25	1 50	1 50
Plunger Plate, Large . .	25	35	25	35	35	50	70	1 00
Plunger Plate, Small . .	25	35	25	35	35	50	70	1 00
Tin Cylinder . . . . .	50	50	50	50	75	75	1 00	1 00
Crank . . . . .	25	30	25	30	40	50	40	50
Scroll or Cogs . . . . .	30	40	50*	75*	1 00*	1 25*	1 00*	1 25*
Strainer Plate . . . . .	25	35	25	35	30	40	60	90
Spout . . . . .	40	40	40	40	40	40	40	40
Side Bolts, per pair . .	25	30	25	30	35	40	45	50
Spout Holder . . . . .	20	25	20	25	20	25	20	25
Screw and Washer for Crank . . . . .	10	10	10	10	10	10	10	10
Latch . . . . .	10	15	10	15	10	15	10	15

\*PER PAIR

PRICES OF PARTS FOR

Stand and Power Choppers

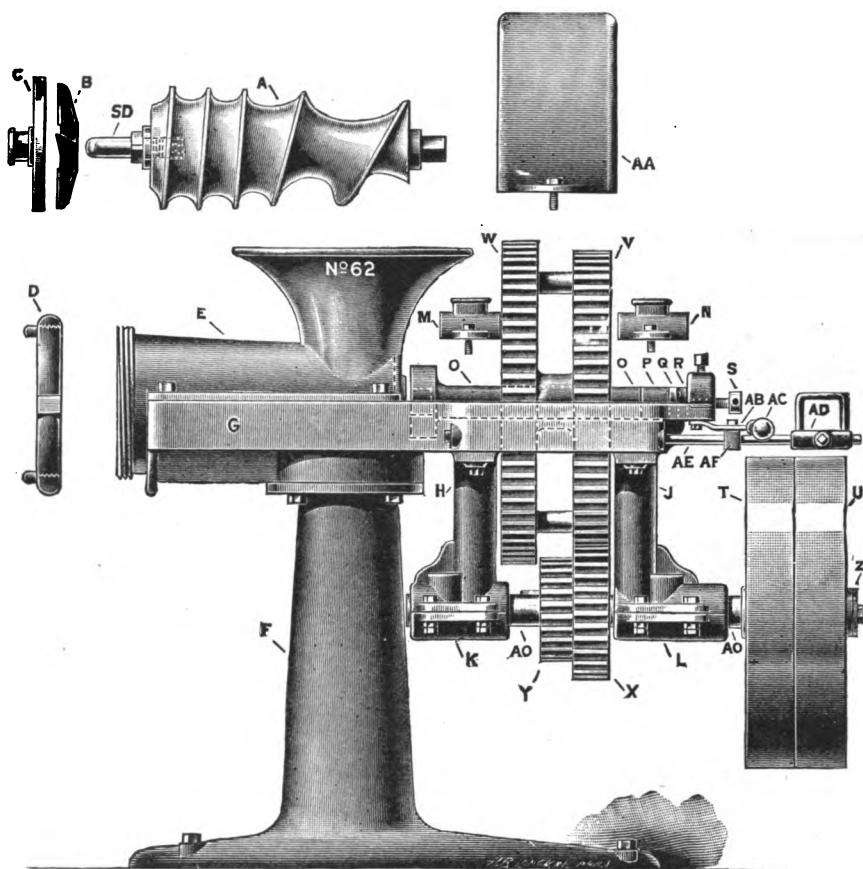
Nos.	41	44	51	52	62	72
Cylinder	\$35 00	\$10 50	\$40 00	\$10 00	\$25 00	\$65 00
Feed Screw (give size of square end)	6 00	6 00	6 00	6 00	25 00	25 00
Knife (Tool Steel)	75	2 00	2 00	2 00	4 00	4 00
Ring (New Style, Heavy)	2 00	3 00	3 00	3 00	6 00	6 00
Plate, $\frac{1}{2}$ , $\frac{1}{4}$ and $\frac{1}{8}$ inch	3 00	5 50	5 50	5 50	9 00	9 00
" $\frac{1}{8}$ inch and larger	1 00	4 50	4 50	4 50	7 50	7 50
Wrench			50	50	50	50
Lever for Ring		1 00	1 00	1 00	1 50	1 50
Large Upper Gear }				9 00	25 00	25 00
Small "				3 25	7 50	7 50
Pinion Gears, per pair						
Large Reversible Gear		3 00				
Small "		2 00				
Gear Cover				3 00	10 00	10 00
Connecting or Socket Shaft	5 00	1 75	5 00	10 00	15 00	15 00
Pinion Gear Shaft				4 00	13 50	13 50
Shaft Plug }				3 00	4 00	4 00
Anti-Friction }						
Washer }				60	75	75
Tail Button }				1 00	1 50	1 50
Tail Screw				4 00	2 25	2 50
Tin Hood					1 25	2 50
Hanger and Cap Complete						10 00
Top or Journal Caps, each				1 00	2 00	2 00
Stud	30	75	75	75	3 00	3 00
Bushing, (not including cost of placing in plate)		65	65	65	1 50	1 50
Screws, to fasten on floor, each	10	10	10	10	20	20
Set Screws and Bolts, each	20	20	20	30	40	40
Column or Base		25 00		35 00	50 00	50 00
Table or Platform				30 00	65 00	70 00
Shifter Handle		75		85	1 00	1 50
" Rod		50			75	1 25
" Finger		75		1 50	1 00	1 25
" Block						1 00
" " and Arm, complete					2 00	
Wing, Nut and Bolt					20	
Thumb Screw		30				
Shaft Pin and Chain			25			
Fly Wheel and Handle			10 75			

\* Can be sent only in Pairs.

Re-Lapping No. 41 Knives and Plates	.	.	.	.	.	\$ .35 each
" Nos. 44, 51 and 52 Knives and Plates	.	.	.	.	.	.50 "
" Nos. 62 and 72	.	.	.	.	.	1.00 "

In ordering Parts for Nos. 52, 62 and 72 Choppers, state whether for 1893 Pattern or otherwise. If for No. 41, whether for 1895 Pattern or otherwise.

# KEY FOR ORDERING PARTS OF Nos. 62 and 72 Power Choppers



**A** Feed Screw, give size of square end  
**B** Knife  
**C** Plate, give size of holes  
**D** Ring, state number of threads to inch  
**E** Cylinder, can only furnish with threads  
 four to inch  
**F** Column or base  
**G** Table for platform  
**H** Hanger nearest Column  
**J** Hanger nearest Pulley  
**K** Cap for Hanger nearest Column  
**L** Cap for Hanger nearest Pulleys  
**M** Top or Journal Cap nearest Cylinder  
**N** Top or Journal Cap nearest Tail Screw  
**O** Socket Shaft, give size of Socket  
**P** Shaft Plug in end of Socket Shaft  
**Q** Anti-Friction Washer

**R** Tail Button  
**S** Tail Screw  
**T** Tight Pulley  
**U** Loose Pulley  
**V** Small Upper Gear } Sent only  
**W** Large Upper Gear } in pairs  
**X** Large Pinion Gear } Sent only  
**Y** Small Pinion Gear } in pairs  
**Z** Washer on end of Pulley Shaft  
**AA** Gear Cover  
**AB** Bolt for Shifter Handle  
**AC** Shifter Handle  
**AD** Shifter Finger  
**AE** Shifter Rod  
**AF** Shifter Block  
**AO** Pulley Shaft  
**SD** Stud (in end of Feed Screw)

Prices of Parts for

# New Power Choppers

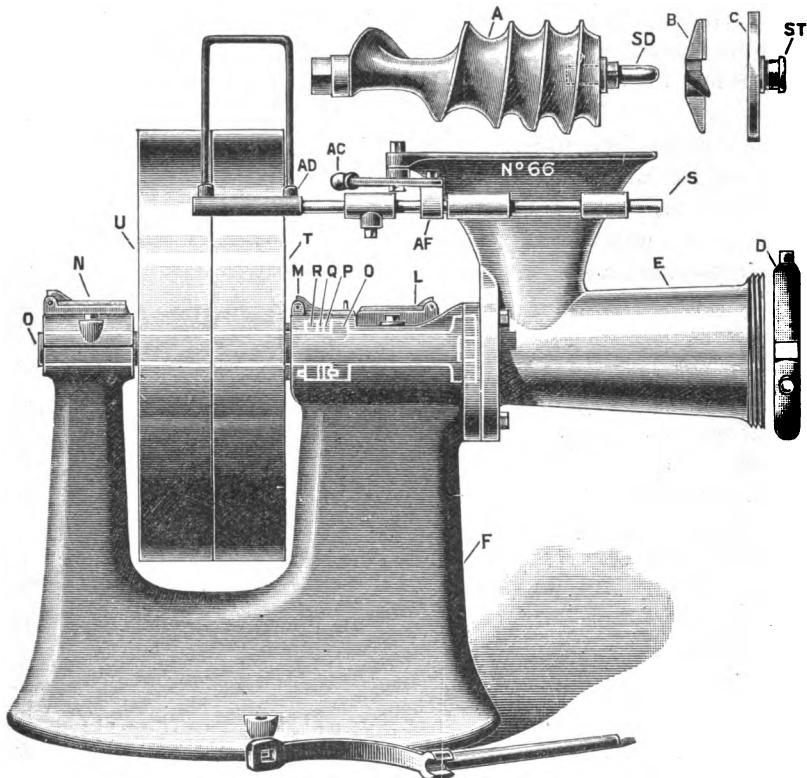
Nos.	56	66	76
<b>Column or Base . . . . .</b>	\$60 00	\$100 00	\$100 00
<b>Cylinder . . . . .</b>	25 00	50 00	100 00
<b>Ring . . . . .</b>	5 00	10 00	10 00
<b>Knife (Tool Steel) . . . . .</b>	2 00	4 00	4 00
<b>Plate, <math>\frac{5}{8}</math>, <math>\frac{1}{2}</math> or <math>\frac{5}{4}</math> inch . . . . .</b>	5 50	9 00	9 00
" $\frac{3}{8}$ inch and larger . . . . .	4 50	7 50	7 50
<b>Feed Screw . . . . .</b>	6 00	25 00	25 00
<b>Socket Shaft . . . . .</b>	18 00	25 00	25 00
<b>Thrust Bearing (three pieces), per set . . . . .</b>	20 00	30 00	30 00
<b>Lever for Ring . . . . .</b>	1 00	1 50	1 50
<b>Shifter Handle . . . . .</b>	1 50	1 75	
" <b>Block, Set Screw and Bolt . . . . .</b>	1 00	1 00	
" <b>Rod . . . . .</b>	1 00	1 50	
" <b>Finger . . . . .</b>	1 00	1 50	
" <b>Lever Bolt . . . . .</b>	25	25	
<b>Cap Bolts, each . . . . .</b>	20	20	20
<b>Cylinder Studs, each . . . . .</b>	20	25	25
<b>Tin Hood . . . . .</b>	1 25	2 50	2 50
<b>Journal Cap . . . . .</b>	1 00	3 00	3 00
<b>Cap Lid . . . . .</b>	25	25	25
<b>Oil Box Lid . . . . .</b>	35	40	40
<b>Stud . . . . .</b>	75	3 00	3 00
<b>Bushing (not including cost of putting in plate)</b>	65	1 50	1 50

**Relapping, No. 56 Knives and Plates, each, . . . . .** \$ .50  
 " **No. 66 and 76 Knives and Plates, each . . . . .** 1 00

KEY FOR ORDERING PARTS OF

New Power Choppers

Nos. 56, 66 or 76



- A** Feed Screw
- B** Knife
- C** Plate
- D** Ring
- E** Cylinder
- F** Column or Base
- G** Top or Journal Cap (nearest Cylinder)
- H** Oil Box Lid
- I** Top or Journal Cap (nearest pulleys)
- J** Socket Shaft
- K** Thin Steel Washer

- Q** Phosphor Bronze Washer
- R** Thick Steel Washer
- S** Shifter Rod
- T** Tight Pulley
- U** Loose Pulley
- Ac** Shifter Handle
- Ad** Shifter Finger
- AF** Shifter Block
- St** Bushing in Plate
- SD** Stud (in end of Feed Screw)

Prices of Parts for  
**Smoked Beef Shavers**

Nos.	23	24	125	129
Trough . . . . .	\$2 25	\$2 75	\$2 00	\$2 00
Blade (give number of screw holes) . . . . .	1 00	1 00	*2 00	1 00
Blade Holder . . . . .	1 50	2 00	75	50
Bracket for Blade Holder . . . . .	25	30		
Front (no sharpening device) . . . . .	2 50	3 00	2 50	2 50
Large Screw . . . . .	1 50	1 50	1 50	1 50
Skewer . . . . .	30	30	30	30
Follower (pushes meat along) . . . . .	75	1 00	75	75
Trigger for Follower . . . . .	25	25	25	25
Connecting Rod (works ratchet) . . . . .	25	30	25	25
Finger (presses meat down) . . . . .	30	35	30	30
Ratchet Pawl and Link (to turn screw) . . . . .	30	35	30	30
Ratchet Wheel, only . . . . .	25	30	35	35
Top Bolt . . . . .	30	35		
Wing Nut and Bolt . . . . .	10	15	20	20
Bolt, Spring and Nut (holding Finger) . . . . .	50	50	50	50
Spring, only . . . . .	15	15	15	15
Bushing . . . . .	15	15		
Catch and Screw . . . . .	15	15	15	15
Set Screw for Top Bolt . . . . .	10	10		
Fly Wheel, only . . . . .			4 00	4 00
Handle and Bolt for Fly Wheel . . . . .			40	40
Adjusting Collar . . . . .			25	25
Driving Pinion (on end Cutter Shaft) . . . . .			35	35
Feed Pinion (on Cutter Shaft) . . . . .			50	50
"    " (intermediate) . . . . .			50	50
Feed Crank Pinion . . . . .			35	35
Cutter Shaft . . . . .			1 50	1 50
Back Plate . . . . .			1 50	1 50
Stud for Feed Pinion . . . . .			25	25
Slide Block (in Feed Crank) . . . . .			20	20
Regulating Screw . . . . .			25	25
Screw and Washer (for Blade Holder) . . . . .			10	10
Shield (covering Blades) . . . . .			1 75	1 75
Wood Base, complete with Drawer . . . . .			3 00	3 00
Drawer only . . . . .			75	75
Sharpening Steel . . . . .	50	50	50	50
"    " Holder . . . . .	25	25	25	25

\* Per pair, and sold only in Pairs.

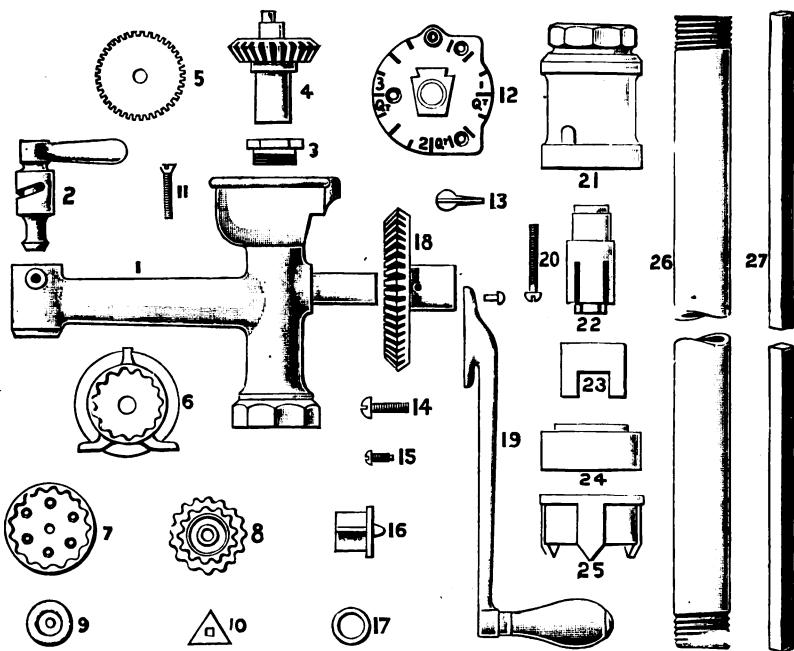
**PRICES OF PARTS FOR**  
**RAISIN SEEDERS**

Nos.	36	38	47	57
Stand with Clamp Screw . . . . .	\$ 50	\$1 75	\$	\$
Clamp Screw and Washer . . . . .	30	30		
Crank . . . . .	20	25	50	
Rubber Roller . . . . .	20	30	3 50	3 50
Toothed Cylinder Complete with Crank . . . . .	50	1 25		
Iron Hopper . . . . .			3 00	3 00
Body* . . . . .			10 50	29 00
Base Plate (only) . . . . .				2 50
Water Cup and Pet Cock . . . . .			1 00	1 00
Water Tube . . . . .			25	25
Eccentric Feed Rollers, each . . . . .			2 00	2 00
Springs for Feed Rollers . . . . .			25	25
Yoke for Feed Rollers with Adjusting Wheel . . . . .			1 00	1 00
Gears for " " . . . . .			25	25
Small Gear for Feed . . . . .			50	50
Large " " " . . . . .			1 00	1 00
Shaft . . . . .			2 50	4 00
Shaft for Strippers . . . . .			25	25
Scraping Knife . . . . .			40	40
Side Plates for Cylinder, each . . . . .			25	25
Saw Disks, each (30 to a set) . . . . .			25	25
Strippers, each (30 to a set) . . . . .			10	10
Space Washers, each 30 to a set) . . . . .			10	10
Yoke for Rubber Roller . . . . .			1 00	1 00
Hand Wheel and Screw for Yoke . . . . .			75	75
Iron Spool only for Rubber Roller . . . . .			85	85
Steel Jam Nut for Cylinder . . . . .			1 00	1 00
Toothed Cylinder Complete (No Gear) . . . . .			17 00	17 00

\* We are compelled to send entire Body as the Halves are not interchangeable.

# KEY FOR ORDERING PARTS OF No. 97

## Self-Priming and Measuring Pump



No. 1, Spout	No. 14, Screw to Fasten Crank
No. 2, Stop Valve	No. 15, Screw for Stop Valve
No. 3, Stuffing Nut	No. 16, Valve
No. 4, Small Bevel Pinion	No. 17, Phosphor Bronze Washer
No. 5, Registering Dial	No. 18, Cog Wheel
No. 6, Lower Index Gear	No. 19, Crank
No. 7, Single Dial Gear	No. 20, Screw for Chamber
No. 8, Double Dial Gear	No. 21, Chamber
No. 9, Washer for Crank	No. 22, Hub
No. 10, Spring for Index Finger	No. 23, Bar
No. 11, Screw to Fasten Dial Plate	No. 24, Bottom for Chamber
No. 12, Dial Plate	No. 25, Valve Seat
No. 13, Index Finger	No. 26, Tube
	No. 27, Rod

# PRICES OF MISCELLANEOUS PARTS

## Fruit, Wine, Jelly and Meat Presses

Nos.	21	24	34	28	46	48
Cylinder . . . . .	\$1 75	\$1 50	\$2 00	\$2 25	\$7 50	\$15 00
Feed Screw . . . . .	60	1 00	1 00	1 25	4 00	10 00
Legs . . . . .		1 00		2 00	7 00	12 00
Brass Screw . . . . .	25	25	25	25	25	1 00
Outlet Ring . . . . .		50		50	50	1 00
Crank . . . . .	25	40	40	60	1 00	
Strainer . . . . .	25	40	40	40	1 00	1 75
Thumb Screw . . . . .	10	15		15	20	
Clamp Screw and Washer . . . . .	20	20	40	25	50	70
Wing Nut and Bolt . . . . .	20	20		20	50	70
Handle, Bolt and Nut . . . . .					40	40
Fly Wheel . . . . .						4 25
Set Screw for Fly Wheel . . . . .						15
Lock Nut . . . . .	20		50			
Bronze Washer . . . . .	15		15			
Screw and Washer for Crank . . . . .	10		10			

## Measuring and Paint Faucets

Nos.	61	62	64
Back* . . . . .	\$1 00	\$1 00	\$1 00
Front or Chamber* . . . . .	1 25	1 25	1 75
Hub and Bars . . . . .	1 15	1 15	1 15
Hub only . . . . .	75	75	75
Bars only, each . . . . .	20	20	20
Cut-off Gate . . . . .	25	25	40
Upper Cog Wheel and Worm . . . . .	30	30	
Crank . . . . .	40	40	40
Dial Plate . . . . .	40	40	
Strainer . . . . .	20	20	20
Stuffing Nut . . . . .	30	30	30
Draining Attachment . . . . .		1 00	

\* Should the Back or Front be broken the Faucet can only be repaired at factory.

## Tobacco Cutters

Nos.	1	2	3	4
Handle . . . . .	\$ 40	\$ 70	\$ 40	\$1 00
Blade . . . . .	30	50	30	30
Links . . . . .	30	40	30	30
Blade Holder . . . . .	40	50	40	40
Arch . . . . .	50	75	50	1 50
Base . . . . .	75	1 00	75	1 25
Cigar Cutter Attachment . . . . .			75	

# Prices of Miscellaneous Parts

## No. 97 Pump

Chamber, only (Bottom of Tube)	\$1 50
Bottom for Chamber	25
Spout	1 50
Tube	1 00
Crank and Cog Wheel, complete	1 00
Clamp	75
Clamp Screw, only	20
Hub and Bars	1 15
Hub, only	75
Bars, only, each	20
Driving Rod	50
Small Bevel Gear	50
Double Dial Gear	15
Lower Index Gear	20
Stop Valve or Shut-off	25
Dial Plate with Registering Device	1 00
Stuffing Nut	30
Valve Seat, only	30
Valve	15
Bronze Washer	15

## No. 93 Grater

Leg with Clamp Screw	\$ . . . . .	75
Clamp Screw, only	20	
Top Plate for Revolving Cylinder	75	
Feeding Table	75	
Grater Bars, each	20	
Revolving Cylinder, complete	2 00	

## No. 49 Vegetable Slicer

Base	\$ . . . . .	75
Upright	1 25	
Rim and Tin Outlet, complete	1 50	
Cast Top	1 50	
Large Cover	75	
Small Cover	25	
Blade Holder, complete	3 00	
Blade Holder, Frame	1 50	
Regulating Plates, each	25	
Regulating Screws, each	15	
Blades, each	30	
Crank	30	
Large Cog	50	
Small Cog	25	
Thumb Screw	15	
Wing Nut and Bolt	20	
Shaft	50	

## No. 94 Slaw Cutter

Leg with Clamp Screw	\$ . . . . .	75
Clamp Screw, only	20	
Crank	30	
Top Plate for Revolving Cylinder	25	
Feeding Table	75	
Thumb Screw	15	
Revolving Cylinder, complete	2 00	
Blade Holders, each	35	
Blades, each	30	
Cam Shaft and Brass Cam	60	
Brass Cam, only	25	

## Self-Gauging Cheese Knife

Blade	\$ . . . . .	\$2 00
Blade Holder	1 50	
Column	4 00	
Scroll (to work blade holder)	1 00	
Crank (to work knife)	50	
Table	4 00	
Base	4 00	
Small Crank	25	
Cover	4 00	

## Cherry Stoners

	Nos.	1	2	12
Stand	\$ . . . . .	\$ 40	\$ 50	\$ 75
Left Side Plate for				
Stand		25	25	
Wheel		18	20	
Wing Nut and Bolt		10	10	
Crank		12	15	15
Guide		10	10	
Clamp Screw		20	20	20
Hopper				50
Plunger				30
Sweeper and Shaft				35

Parts for Nos. 17 and 18, practically the same as Nos. 1 and 2.

## Ice Shredders

	Nos.	33	34
Blade	\$ . . . . .	\$ 20	\$ 20
Cup (including Handle)	40	1 00	
Lid	20	30	
Nickelated Brass Handle, only			25

# Prices of Miscellaneous Parts

## Lawn Sprinklers

	Nos. 1	2
Base with Malleable Tee	\$1.00	\$1.00
Coupling	40	40
Upright Tube or Pipe	25	25
Stem	75	50
Revolving Sleeve (Inside of Ball)	1.00	
Ball	85	
Hexagon Sleeve	20	
Tail or Top Screw	20	20
Brass Strainer	20	
Revolving Arms, each and only	25	25
Tips, each	10	10
Revolving Ball and Arms, complete	2.25	
Revolving Body and Arms, complete	2.00	
Revolving Body, only		60

## Bung-Hole Borers

	Nos. 1	2	3
Bit	\$ .50	\$ .75	\$1.00
Handle	20	20	25

## Mole Trap

U-Shaped Frame	...	...	\$1.00
Top Piece with Prongs	...	...	75
Lever	...	...	30

## Mole Trap—(Continued)

Guiding Rod	...	...	\$ 25
Trigger	...	...	25
Spring	...	...	20
Rubber Ring	...	...	10

## Sad Irons

Nos. 30, 40, 50, 55, 60 and 65. Sizes 1,  
2, 3 and 4, and Nos. 80, 85, 82,  
87, 90 and 95

Handle (wooden part)	...	...	\$ 10
Stretcher	...	...	15
Malleable Catch	...	...	10
Side Rest for No. 200 Handle	...	...	10
Cap for Nos. 50, 55, 60 and 65	...	...	15
Cap for Size 4 (Nos. 60 and 65 only)	...	...	20
Cap for Nos. 30 and 40	...	...	30

## Star Irons and Polishers

Cap and Handle, complete . . . . \$ 25

## Nos. 330 and 335 Outfits

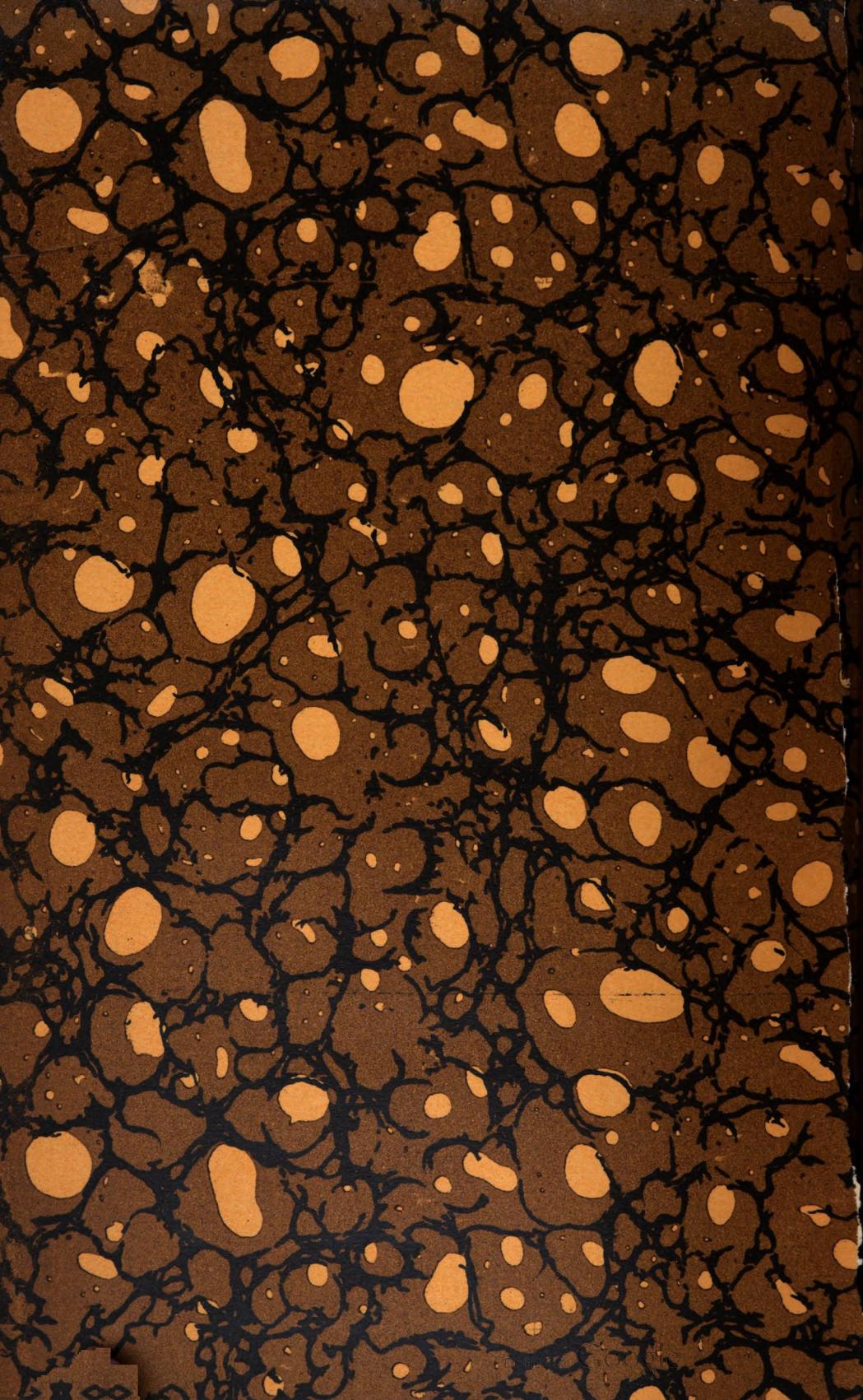
Box, only . . . . . \$1.50

## E 32 and E 52 Irons

Box, only . . . . . \$ .75







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